

HAMILTONS BRASSERIE

GRATINÉE NORMANDE	Petite Grande	FOIE DE VEAU ET SAUCE SOUVISE	
Oyster soup with cider and crouton topped with Gruyere cheese	1.30	The foie is served on a bed of white onion sauce and garnished with strips of bearnaise	6.35
SOUP DE POISSON		SOLE DE DOUVRES GRILLÉE OU MEUNIERE	8.55
A mixed seafood soup finished with cream and parsley	1.50	Whole fresh Dover sole grilled or pan fried in butter	
VICHYSOISE		SUPRÊME DE VOLAILLE GRAND MARQUIER	5.95
A piece of brook and potatoes, finished with cream and chives, served hot or chilled	1.90	Breast of chicken flamed with Grand Marnier. Finished with cream and garnished with orange segments	
CROISSANT D'ÉCOSSE		ESCALOPE DE VEAU HOLSTEIN	6.35
Croissant filled with scrambled eggs and strips of smoked salmon and chives	2.85 4.85	Breakerribbed escalope of veal, pan fried topped with fried eggs, anchovy fillets and capers	
PÂTE DE CANARD À L'ARMAGNAC	2.50 4.40	SCAMPI HONFLEUR	7.75
Duck pate with eel sauce, finished with brandy		Scampi in a delicate sauce with butter, cream and mushrooms with a hint of brandy served on a bed of rice	
COQUILLES DE FRUITS DE MER	2.60 4.60	BISTEC HACHE PROVENÇAL	4.05
Shell seafood in a white wine and cream sauce, glazed under the grill		Chancal ground hamburger served with melted cheese and tomato sauce, served with French fried potatoes	
CRÊPE DE VEAU ET FOIE GRAS	2.50 4.40		
A pancake filled with duck liver, cream and leek covered with tomato sauce			
SAUMON FUMÉ	4.10 7.60	BOUQUETIÈRE DE LÉGUMES	1.50
A plate of Scotch smoked salmon garnished with lemon		Daily selection of fresh market vegetables	
AVOCAT "WALDORF"	2.60 4.60	TOMMES DE TERRE	.65
Sliced avocado with diced apple, sour cream, cheese, celery and walnuts in a light dressing		Sauté, new, French fried, baked	
GREVETTES MEDITERRANÉE	3.85 6.85	SALADES	.90
Shrimp prawns served on a bed of crushed ice, with a garlic and parsley dip		Green, mixed, tomato and onion, with a selection of dressings	
SALADE NICOISE	2.60 4.60	LES ENTREMETTS ET FROMAGES	1.65
Fresh salad with tuna fish, French beans, tomatoes & sliced eggs with vinaigrette dressing		A selection of home made sweets available from the trolley. Consult the blackboard for today's specials.	
ENTRECÔTE AU POIVRE	6.10 8.60	A variety of French cheeses available from the cheese board	
Scotch orlean steak, crêped with crushed peppercorns, finished with brandy and finished with cream			
CÔTELETTES D'AGNEAU GRILLÉES	4.60 6.10		
Grilled lamb cutlets, flavoured with garlic and rosemary, garnished with tomato, mushroom, mushrooms & French fried potatoes			
ENTRECÔTE GRILLÉE	5.85 8.10	THÉ	CAFÉ
Charcoal grilled prime Scotch orlean, garnished with tomato, mushroom & mushrooms		Blended 0.60 Espresso 0.70	0.70
FILET DE PORC AUX TOMATES	4.95 6.35	Dorjeeling 0.70 Cappuccino 0.70	0.60
Mediterranean pork, cooked in a cider sauce and garnished with apple		Earl Grey 0.70 Maison 0.60	0.60
		Lapsang Souchong 0.70 Hag 0.60	



Pierre is in a hurry, if you are too, then select a speciality dish from our blackboard

All prices are inclusive of V.A.T. Gratuities are not included and are left to your discretion.

Twinned with Lady Hamilton, Avenue Marceau, Arc de Triomphe, Paris

LES VINS

VINS DE MAISON			
French Red or White Wine			
(Served by the carafe)			
		1/4 Litre	1.95
		1/2 Litre	3.75
		1 Litre	6.95
		Bottle	#Bottle #Bottle
CHAMPAGNE AND SPARKLING WINES			
1	Fleur de Lys Blanquette de Limoux	15.10	
2	Médoc Champagne 1978/79	15.36	8.00
3	Maison Christopher, Finition Cuvée	17.25	8.95 5.10
4	Maison et Chandon, Première Cuvée	21.95	
BLANC FRANÇAIS			
5	Blanc de Blancs de Montrouge 1983	6.55	
6	La Cuvée de Ropiteau	6.90	3.65
7	Côtes du Luberon Blanc	7.10	
8	Saumur Blanc Sec, Cuvée des Vignerons 1984	9.80	5.10
9	Muscadé de Sèvre et Maine, Christopher & Co. 1983	9.80	
10	Maison Villages, Christopher & Co.	9.10	4.65
11	Le Chaudron de Ropiteau 1983	10.30	
12	Sauvignon de St. Brie V.D.Q.S. 1983	10.60	
13	Samsonnet - Fédine	10.85	5.65
14	Sancerre Domaine des Cèdres 1983	12.80	
15	Chablis, Samsonnet - Fédine 1983/84	14.75	
16	Pouilly Fumé 1983/84		
ROUGE FRANÇAIS			
17	Côtes du Rhône, Christopher & Co.	6.65	
18	La Cuvée de Ropiteau	6.90	3.65
19	Côtes du Gascogne Rouge	7.10	
20	Claret, Christopher & Co.	8.10	4.25
21	Château Chantegrive, Bordeaux Supérieur 1982	9.55	
22	Le Pinot Noir de Ropiteau 1982	10.05	
23	Beaujolais Village, Château de Corcelles 1983/84	10.15	
24	Mouton Cagot, Sélection Baron Philippe de Rothschild 1981/82	12.30	5.35
25	Fleur de Ropiteau 1984	10.95	
26	Château de la Pape Les Busquières 1982/83	11.55	
27	Château Haut Burgis Lubéron 1980	13.45	
28	Nuits St Georges Thomas Basset 1981	16.00	
ROSÉ FRANÇAIS			
29	Ajoué Rosé	7.95	4.15
GERMAN WINES			
30	Liedbraunfels 1984	9.20	4.80
31	Bereich Nordstern 1984	9.30	4.85
32	Bereich Bernkastel 1984	9.20	4.80
33	Piesporter Michelsberg 1984	9.65	5.00



All prices are inclusive of V.A.T.



Harbor Village Restaurant

海景假日翠亨邨茶寮

BANQUET MENU

Harbor Village at Monterey Park, is a proud addition to the Harbor Village Restaurant Group which owns and operates five-star Chinese restaurants in Hong Kong, Kowloon and San Francisco.

Harbor Village Restaurants are known in Asia and America for their world-class Chinese cuisine. Our 450-seat restaurant in Monterey Park continues the culinary tradition.

We serve dim-sum prepared only with top-quality ingredients and our award-winning chefs prepare dishes are unmatched elsewhere. But the truly memorable feasts at Harbor Village are our formal Chinese banquets for 10-420 guests in our elegant V.I.P. or banquet rooms.

What makes Harbor Village banquets so great?

- Harbor Village has a convenient location in the heart of Monterey Park, just minutes away from downtown Los Angeles.
- Our five chefs from Hong Kong have won top culinary awards and proudly present their award-winning dishes on the banquet menu.
- Our service staff and top managers from Harbor Village's five-star restaurants in Hong Kong provide the best in Asian hospitality.
- We use only the best and freshest ingredients in season for our dishes. Our seafood is served fresh from fish tanks in the restaurant.
- You dine in elegance and luxury at Harbor Village — traditional Chinese sterling silver service is used at formal banquets and our banquet rooms are decorated with crystal chandeliers and tastefully designed furnishings.

Harbor Village/Monterey Park Banquet Facts

- Ten-course banquet menus are created to each party's needs and wishes.
- Prices start from under \$200 and up per table of 10 guests (banquet prices do not include beverages; a 6% sales tax and 15% gratuity will also be added).
- For reservations, please call **(818) 300-8833**
- A 10% non-refundable deposit confirms banquet reservations.

Hours

- Lunch: Monday - Friday, 11:00 a.m. - 2:30 p.m.
- Lunch: Saturday, Sunday and selected holidays, 10:00 a.m. - 2:30 p.m.
- Dinner: 5:30 p.m. - 9:30 p.m., daily

Thank you for considering Harbor Village for your party. Please feel free to call us with any questions. We look forward to the opportunity of serving you.

香港海景假日集團所轄下之港九翠亨邨茶寮，均為五星級食肆，深為各界人士贊許，將優良傳統帶到三藩市之後，又在羅省蒙特利市增設分店，提供一流水準的食慾享受。

我們的宗旨

• 一流的服務水準，最上乘之選料，及經香港名廚之手精心炮製佳餚美點，以求食客滿意為目的。

我們的特式

• 集港九五位名廚之精華，以得獎之名菜，供應賓客。
• 以香港式完善之管理方法，用最親切的專業服務水準，為食客提供稱心如意的食餚。
• 有燦爛輝煌水晶吊燈，有富麗堂皇之貴賓廳房，擺設中國傳統式的金銀器皿，宜古宜今，金碧輝煌舒適大方。

預定酒席簡介

• 有熱誠的專業人員為顧客服務，精益求精，務求顧客滿意。
• 備有四間 V I P 貴賓房，大宴會廳可同時招待 450 餘位賓客。
• 酒席價格公道合理，豐儉由人，均應有盡有（所有菜價均不包括飲料及稅價金，另增收一成半小費 15%）。
• 預訂酒席請電（818）300-8833。
• 附註：凡預訂酒席均收菜價之一成（10%）訂金，三個月前取消訂位者，訂金無息退還，逾期三個月者，訂金恕不退還。

營業時間

星期一至星期五： 11:00 AM — 2:30 PM

午市：星期六、日及假日： 10:00 AM — 2:30 PM

晚市：星期一至星期日： 5:30 PM — 9:30 PM

BANQUET MENU
(\$223.00 per table of 10 people)

Phoenix Blossom Platter
Stir-Fired Boneless Chicken with Pine Nuts
Golden Shrimp Puffs
Empress Seafood Soup
Braised Goose Webs with Shiitake Mushrooms
Sizzling Beef in Black Pepper Sauce
Crackling Peking Duck
Steamed Fresh Flounder
Yang Chow Fried Rice
Braised Longevity Noodles
Honeydew Tapioca

蜜干揚清北鐵北一桂崧日
瓜燒州蒸京板蔬品林子式
西伊炒大片牛扣海炸炒燒
米伊炒龍皮仔鵝鮮蝦鷄拼
露麵飯利鴨柳掌羹丸丁盆

A 15% gratuity and a 6.7% tax will be added to prices.
Menu prices and items are subject to change without notice. Oct. 88

BANQUET MENU
(\$248.00 per table of 10 people)

Peacock Blossom Platter
Garden Vegetable with Conpoy Topping
Deep-Fried Shrimp Cake with Walnuts
Stir-Fried Sea Scallops with Garden Vegetable
Village Seafood Soup with Bird's Nest
Sizzling Beef in Black Pepper Sauce
Regal Roast Chicken
Steamed Fresh Flounder
Dumplings in Supreme Broth
Ying Yang Fried Rice
Chilled Mongo Pudding

香鴛上清金鐵燕碧合瑤錦
芒鶯湯蒸牌板液綠桃桂繡
凍鶯湯大炸牛海鮮鮮扒玉
布炒水龍子仔鮮帶蝦時鴛
甸飯餃利鷄柳羹子餅蔬鶯

A 15% gratuity and a 6.7% tax will be added to prices.
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BANQUET MENU
(\$268.00 per table of 10 people)

Peacock Blossom Platter
Garden Vegetables with Chinese Ham Topping
Deep-Fried Prawns in Crispy Milk Batter
Prince's Shark-Fin Soup
Crackling Peking Duck
Braised Sea Cucumbers with Goose Webs
Dynasty Roast Squabs
Steamed Fresh Flounder
Yang Chow Fried Rice
Braised Longevity Noodles
Puree of Red Beans with Lotus Seeds

蓮干揚清脆姿北紅脆雲錦
子燒州蒸皮參京燒皮腿繡
紅大雙扣片鷄奶扒玉
豆伊炒龍乳鷄皮生蝦雙鴛
沙麵飯利鴿掌鴨翅仁蔬鶯

A 15% gratuity and a 6 1/2% tax will be added to prices.
Menu prices and items are subject to change without notice. Oct. 88

BANQUET MENU
(\$298.00 per table of 10 people)

Harbor Village Barbecue Platter with Roast Suckling Pig
Stir-Fried Garden Vegetable with Sea Scallops
Golden Crab Claws
Prince's Shark-Fin Soup
Braised Abalone with Sea Cucumber
Sizzling Beef in Black Pepper Sauce
Harbor Village Roast Chicken
Steamed Fresh Flounder
Pineapple Boat Fried Rice
Dumplings in Supreme Broth
Chilled Mango Pudding

香上菠清翠鐵姿紅百碧乳
芒湯蘿蒸亨板參燒花綠豬
凍船大一牛鮮鷄炸鮮大
布水炒龍品仔鮑生蟹帶拼
甸餃飯利鷄柳片翅柑子盆

A 15% gratuity and a 6 1/2% tax will be added to prices.
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BANQUET MENU
(\$368.00 per table of 10 people)

Harbor Village Barbecue Platter with Roast Suckling Pig
Ying Yang Scallops
Garden Vegetables with Chinese Ham Topping
Stir-Fried Prawns with Tea Leaves
Shark-Fin and Chicken Soup, Ancient Method
Braised Abalone with Goose Webs
Regal Roast Chicken
Steamed Longevity Noodles
Ying Yang Fried Rice
Dessert Soup of Almond, Lotus Seeds and Ginko Nuts

南干鴛濟金鮮古龍腿鴛乳
北燒鴛蒸牌鮑法井片鴛猪
杏燒鴛大炸片鷄鮮扒玉大
炖伊炒龍子鵝燻蝦雙玉拼
湘麵餃利鷄掌翅仁蔬帶盆

A 15% gratuity and a 6 1/2% tax will be added to prices
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BANQUET MENU
(\$398.00 per table of 10 people)

Peacock Blossom Platter
Garden Vegetables with Chinese Ham Topping
Stir-Fried Scallops with Pine Nuts
Crispy Chicken and Seafood Rolls
Shark-Fin and Chicken Soup, Ancient Method
Braised Abalone and Sea Cucumber
Mandolin Roast Squabs
Steamed Fresh Red Parrot Fish
Ying Yang Fried Rice
Good Fortune Dumplings
Chilled Mango Pudding

香上鴛濟燒姿古江貳腿錦
芒湯鴛蒸琵琶參法南崧片繡
凍煎鴛大琶鮮鷄南鮮扒玉
布粉炒紅雙鮑燻酥帶雙鴛
旬果飯衣鴿片翅腿子蔬鴛

A 15% gratuity and a 6 1/2% tax will be added to prices
Menu prices and items are subject to change without notice. Oct. 88

BANQUET MENU
(\$498.00 per table of 10 people)

Peacock Blossom Platter
Garden Vegetable with virginia Ham Topping
Stir-Fried Sea Conch and Scallops
Emperor's Shark-Fin Soup
Braised Abalone with Fish Maw
Harbor Village Roast Chicken
Connoisseur's Spicy Lobster, Dai-Chen Style
Steamed Fresh Red Parrot Fish
Pineapple Boat Fried Rice
Good Fortune Dumplings
Dessert Soup of Almond, Lotus Seeds and Ginko Nuts

南上菠濟大翠花紅油腿錦
北湯蘿蒸千亨膠燒泡片繡
杏煎船大燜一鮮大帶扒玉
炖粉炒紅龍品鮑包螺雙鴛
湘粉炒紅龍品鮑包螺雙鴛
蓮果飯衣蝦雞片翅片蔬鶯

A 15% gratuity and a 6½% tax will be added to prices.
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BANQUET MENU
(\$598.00 per table of 10 people)

Master Chef's Appetizer Platter
Ding-Wu Vegetarian Feast with Bamboo Pith
Crispy Chicken and Seafood Rolls
Emperor's Shark-Fin Soup
Braised Abalone with Goose Webs
Imperial Lobster
Rock Salt Roasted Chicken, Ancient Method
Steamed Fresh Red Parrot Fish
Four Jewels Fried Rice
Good Fortune Dumplings
Desert Soup of Hasmar, Red Dates and Lotus Seeds
Assorted Chinese Pastries

美紅上四濟古上鮮紅江竹特
蓮湯寶蒸沽湯網燒南筍式
點炖煎大鹽燜片大鼎湖大
雙雪粉炒紅焗龍鵝包酥上拑
輝蛤果飯衣雞蝦掌翅腿素盆

A 15% gratuity and a 6½% tax will be added to prices.
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BANQUET MENU

(\$1680.00 per table of 10 people)

Grand Master Chef's Appetizer Extravaganza
Stir-Fried Lobster Tails
Braised Bamboo Pith with Bird's Nest Stuffing
Double-Boiled Superior Whole Shark-Fin with
Heart of Napa Cabbage and Pork Shank
Braised Imperial Abalone with Fish Maw
Deep-Fried Boneless Chicken Stuffed with Minced Shrimp
Emperor Chen-Loong
Braised Soft Shell Turtle
Four Jewels Fried Rice
Good Fortune Dumplings
Double-Boiled Hasmar in Coconut Shell
Assorted Sweet Delicacies

四 椰 上 四 瑞 脆 漿 葉 竹 油 松
式 盅 湯 寶 氣 江 肘 笙 泡 鶴
炖 煎 寶 氣 江 南 子 釀 龍
美 雪 粉 炒 呈 頭 包 官 蝦 延
點 蛤 果 飯 祥 鷄 翅 燕 球 平

A 15% gratuity and a 6½% tax will be added to prices.
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111 N. Atlantic Boulevard
Landmark Center, Penthouse
Monterey Park, CA 91754



The Harbour
DINNER

Caribbean Banana Daiquiri \$4.00 Jack Rose 85¢
Imported Sardines on Lettuce Quartered Fresh Pineapple
Chilled Tomato Juice Frosted Fruit Shrub Florida Fresh Fruit
Chopped Chicken Livers Deviled Egg on Cole Slaw
Marinated Herring in Cream Crabmeat Canape, Russian Dressing
Our Specialty: Baked Stuffed Clams 75¢
Escargots a la Bourguignonne \$1.50 Spanish Red Shrimp Scampi \$1.50
Louisiana Shrimp Cocktail 75¢ Nova Scotia Salmon, Capers 50¢
Clams Casino \$1.25 Maryland Lump Crabmeat Cocktail \$1.50 Crab Fingers 75¢
Ice Cold and Opened to Order: Cherrystone Clams 75¢
French Onion Soup au Gratin Home Made Hungarian Goulash Soup
Cold Borscht, Sour Cream Iced Strawberry Soup Chilled Vichyssoise

INTERMEZZO

Roast Loin of Iowa Pork, Natural Gravy, Apple Sauce \$4.50
Grand Bahama Swordfish Steak, From the Broiler, Glazed Citrus Fruits \$4.50
Grilled Hickory Smoked Ham Steak, Glazed Pineapple Ring \$4.50
Roast Leg of Kentucky Lamb, Mushroom Sauce, Mint Jelly \$4.50
Half of Boneless Young Chicken, saute with Pearl Onions, Fresh Mushrooms and Potatoes
in a Light Gravy, Grandma Style \$4.50
Braised Bavarian Roulade of Beef, Exactly the way you get it at Vier Jahreszeiten
in Munich, Germany \$4.75
Roasted Ribs of Prime Beef, A Heavy Cut and with Natural Juices \$6.00
Thick, Juicy, Broiled Prime Sirloin Steak, French Fried Onion Rings \$6.75
~~Chateaubriand for Two, Bearnaise Sauce, Carved at Your Table \$16.00~~
Filet Mignon, Mushrooms or Planked Bouquetiere \$6.75
Shrimp Scampi, Great Red Shrimp from Spain, Garlic or Shallots \$6.00
Breast of Capon, ala Kiev, Rice Pilaff, Truffle Sauce \$5.25
Baked Jumbo Shrimp, Filled with Crabmeat, Newburg Sauce \$4.75
Broiled Petite Iceland Lobster Tails, Melted Butter \$6.00
Davey Jones Delight: Half of a Broiled Maine Lobster, Golden Fried Soft Shell Crab
and Filet of Sole in Beer Dough, Tartare Sauce \$7.00
Broiled Spanish King Mackerel Steak, Garnished with Diced Clams & Fine Herbs \$4.50
Braised Yankee Doodle Pot Roast of Prime Beef, Jardiniere of Vegetables \$4.50
Filet of Lemon Sole, saute and Sprinkled with Walnuts & Grapes \$4.50
Summer Festival: Sliced Cold Roast Beef, Turkey, Polish Ham
with a Special Garniture, a la Harbor \$4.75
Roast Half of Boned Long Island Duckling, Harbor Dressing, Brandied Papaya & Pineapple \$5.00
Milk Fed Veal Outlet, saute, Parmigiana, in Casserole \$4.75
Baby Calf's Liver, saute with Smothered Apples \$4.75
Roast Young Tom Turkey, Country Dressing, Giblet Gravy, Cranberry \$4.25
Broiled Whole Live Maine Lobster, Stuffed with Crabmeat \$7.50
Veal Outlet, Cordon Bleu, Saute and Stuffed with Ham and Swiss Cheese \$5.00
Baked Whole Stuffed Flounder, Maitre d'Hotel \$4.75

TOSSED TO YOUR TASTE

Kentucky Limestone Bibb Lettuce, Slivered Italian Red Onion, for Two \$1.50
Caesar Salad, Served for Two \$1.50
Tomato Salad, From our Garden Green Bean Salad Fresh Cucumber Salad
Pickled Beets Tossed Greens, Your Choice of Dressing
Baked Stuffed Tomato Green Beans, Amandine Golden Fried Eggplant
Baked Potato, Sour Cream & Chives Mashed or French Fried Potato



HONEYBAKED®

The original spiral-sliced ham...since 1957.

MENU

SANDWICHES

Honey Baked Brand Ham.....3.10

Made on fresh pocket bread, with our own special dressing, crisp shredded lettuce, and alfalfa sprouts
with soup 4.95 with salad 4.20
with soup and salad 6.15

Super HoneyBaked Brand Ham.....3.95

Made with a half pound of ham, fresh pocket bread, special dressing, crisp shredded lettuce, tomato, and alfalfa sprouts.
with soup 5.75 with salad 5.00
with soup and salad 6.95

Smoked Turkey Breast.....3.15

Made on fresh pocket bread, with our own special dressing, crisp shredded lettuce, and alfalfa sprouts.
with soup 5.00 with salad 4.25
with soup and salad 6.20

Roast Beef.....3.85

Made with 1/3 pound roast beef, fresh pocket bread, tomato, house dressing, crisp shredded lettuce, and alfalfa sprouts.
with soup 5.65 with salad 4.90
with soup and salad 6.85

Half Ham or Turkey.....1.70

with soup 3.60 with salad 2.85
with soup and salad 4.80

Half Super Ham or Roast Beef.....2.15

with soup 4.05 with salad 3.30
with soup and salad 5.25

Monte Cristo (not deep fried).....4.35

Made with fresh pocket bread, HoneyBaked brand ham, smoked turkey breast, Monterey Jack, Tillamook cheddar, tomato, special dressing, and crisp shredded lettuce
with soup 6.15 with salad 5.40
with soup and salad 7.35

Half Monte Cristo (not deep fried).....2.35

with soup 4.20 with salad 3.45
with soup and salad 5.45

DON'T FORGET.....Honeybaked brand hams are table ready and party perfect! Take home a whole or half ham today.....or order by phone.

Barbecued Ham & Cheddar.....3.85

Made with HoneyBaked brand ham chunks, barbecue sauce topped with Tillamook cheddar slice and served on an egg bun.
with soup 5.65 with salad 4.90
with soup and salad 6.85

The Barwick.....3.45

Made with HoneyBaked brand ham, smoked turkey breast, HoneyBaked brand mustard, Monterey Jack, Tillamook cheddar, tomato, and crisp shredded lettuce served on an egg bun.
with soup 5.25 with salad 4.50
with soup and salad 6.45

The Canadian Club.....3.45

Made with Canadian bacon, smoked turkey breast, Monterey Jack, Tillamook cheddar, tomato, HoneyBaked brand mustard, and crisp shredded lettuce, served on an egg bun.
with soup 5.25 with salad 4.50
with soup and salad 6.45

Chunky Ham Salad Sandwich.....3.45

Made with HoneyBaked brand ham chunks, Tillamook cheddar, mayonnaise, relish, lemon juice, chopped celery, green pepper, onions, and parsley; served on an Australian toaster biscuit.
with soup 5.25 with salad 4.50
with soup and salad 6.45

Cheese Sandwich.....2.95

Made with fresh pocket bread, special dressing, Monterey jack and Tillamook cheddar, shredded lettuce, and tomato.
with soup 4.80 with salad 4.05
with soup and salad 6.00

Chef Salad & Soup.....6.00

Soup & Salad.....3.15

Tomato Cheese.....Eggstranger half bag, served

NO FRIED FOODS SERVED

Johns Landing	Lloyd Center	Beaverton	Salem	Engle
243-1151	283-5010	646-4446	585-5300	344-5253
Call Ahead For Take Out				

HANDMADE SOUP

Delicious Handmade Soups

Served Daily.....2.05

Always.....Split Pea & Cold Gaspacho

MONDAY.....Vegetable

TUESDAY.....Mushroom Cheddar

WEDNESDAY.....Navy Bean

THURSDAY.....Lentil

FRIDAY.....Clam or Corn Chowder

SATURDAY.....Vegetable

SUNDAY.....Who Knows?

In addition to the daily specials, we also serve the Chef's Choice.

SALAD

Potato * Fruit * Baked Beans * Macaroni *

Rice Galloway.....1.25

Tossed Green.....1.45

(dressing of RUC, French, Blue Cheese, Honey Mustard, Low Cal Italian, or House Dressing)

Chef Salad.....4.25

Assorted green salad, topped with HoneyBaked brand ham, turkey, Tillamook cheddar cheese, Jack Cheese, tomato and egg slices, croutons, and a choice of your favorite dressing.

BEVERAGES

Cola * Diet Cola * 7UP * Root Beer * Iced Tea *

Lemonade * Apple Juice

Sizes.....small...70c large...1.15

Coffee * Decaf * Hot Chocolate * Hot Teas *

Hot Apple Cider * Hot Nog * 2% Milk.....70c

*Vodka Sparkling, with or without Wedder.....1.95

DESSERTS

Assorted Cheesecakes * Chocolate Silk Pie *

Carrot Cake * Apple Cobbler.....2.15

5-1915



Wine List

	HALF	FULL
DOMESTIC WHITE		
1. CHABLIS, Wente	3.00	5.50
2. SAUVIGNON BLANC, Almadén	3.75	6.50
3. CHENIN BLANC, Almadén	3.50	5.75
4. JOHANNISBERG RIESLING, Sebastiani	3.75	6.50
IMPORTED WHITE		
5. POUILLY FUISSE (France)	8.75	17.50
6. LIEBFRAUMILCH, Blue Nun (Germany)	4.75	8.75
7. LIEBFRAUMILCH GLOCKENSPIEL	4.75	8.50
DOMESTIC ROSÉ		
8. MOUNTAIN NECTAR VIN ROSÉ, Almadén	3.00	5.00
IMPORTED ROSÉ		
9. MATEUS ROSÉ (Portugal)	4.25	7.50
10. LANCERS ROSÉ (Portugal)	4.75	8.75
DOMESTIC RED		
11. BURGUNDY, Almadén	3.00	5.00
12. CABERNET SAUVIGNON, Sebastiani	3.75	6.75
IMPORTED RED		
13. BEAUJOLAIS SUPERIEUR (France)	5.25	10.25
CHAMPAGNE		
14. EXTRA DRY CHAMPAGNE, Almadén	5.50	10.25
15. MUMM'S EXTRA DRY (France)	10.75	25.00

House of Happiness has personally selected from
the Mountain Vineyards of
California these fine House Wines

•
SEBASTIANI
CHABLIS
GRENACHE ROSÉ
BURGUNDY
•

Glass 1.00 ½ Carafe 2.75 Carafe 4.75

Enticements

Chilled	
ALASKAN KING CRABMEAT COCKTAIL, Served on ice, garni!	2.95
SHRIMP COCKTAIL SUPREME, Served on ice, garni!	2.95
OYSTERS ON THE HALFSHELL, Served on ice!	3.50

From our steaming cauldrons come our Chef's specially made homemade soup:
BOSTON STYLE CLAM CHOWDER Cup .85 Bowl 1.35

Our Selected Dinners served with an outstanding array of fresh garden salads from our Salad Buffet
Whipped Potatoes, Rice, or Ranch Fries, French Roll and Butter

Steaks

CHOICE OF TOP SIRLOIN	7.50
NEW YORK STEAK	8.75
BEEFKABOBS	6.50
ROAST PRIME RIBS OF BEEF, Au Jus, Horseradish Sauce	7.75
WESTERN STYLE BEEFRIBS	4.95

Lobster

AUSTRALIAN LOBSTER TAIL, Drawn Butter	9.50
STEAK AND LOBSTER, Drawn Butter	9.95

Our Selected Japanese Dinners

7.50	
Two Entrees of Your Choice Per Person	
Includes Chilled Salad from our Salad Bar, Soup, Marinated Vegetables and Steamed Rice	
1. CHICKEN ON STICK, Yaki Tori (焼 鶏) Tender chunks of Chicken, Vegetables marinated on our special sauce, broiled	
2. BUTTERFISH (バターフィッシュ) Fried	
3. BEEF SUKIYAKI, Niku Sukiyaki (スキヤキ) Thin slices of choice Beef simmered together with other Oriental delicacies, Green Onions, Tofu, delicious!	
4. SHRIMP DEEP FRIED, Tempura (tempura) Giant Pacific Prawns covered with our fluffy batter, deep fried, Egg Plant	
5. BREADED PORK, Tonkatsu (トンカツ) Pork Tenderloin breaded, sauteed to a golden brown, then served with our special sauce	
6. BEEF TERIYAKI, Niku Teriyaki (照 焼) Choice Beef marinated in our Ginger Shoyu Sauce, broiled	

State Tax Will Be Added To The Above Prices

Specialties

BOUILLABAISSE	6.95
The Chef takes special pride in serving you this famous dish from the Mediterranean area. An assortment of seafood delicacies simmered for hours in our kettles. Clams, Mahimahi, Crablegs, Shrimps, Scallops, Shallots, Green Onions, Tomatoes and Leeks all combined to make an excellent entree—excellent!	

STUFFED SHRIMP NEPTUNE	
Giant Pacific Prawns stuffed with Crabmeat then covered with our delicate White Wine Sauce—excellent!	7.50

Ocean Fresh Entrees

POACHED SALMON, A favorite of the Great Northwest, Sauce Hollandaise	6.95
SCAMPI, Tender Prawns sauteed in our delicate Garlic Butter Sauce	6.95
ALASKAN KING CRABLEGS, Drawn Butter	7.75
SCALLOP PLATTER, Tartar Sauce	5.50
FILET OF MAHIMAH, Tartar Sauce	5.50
DEEP FRIED OYSTERS, Tartar Sauce	4.50
GRILLED SNAPPER, Tartar Sauce	4.25
STEAMED CLAMS, Drawn Butter	5.50

A la Carte

SALAD BAR	3.25
Fresh Sauted MUSHROOMS	1.50
BAKED POTATO	.75

For Children under 10 and Senior Citizens

CHOICE TOP SIRLOIN, 6 oz.	4.25
ROAST PRIME RIBS OF BEEF, Au Jus	4.25
CHOICE GROUND SIRLOIN, on Sesame Bun	2.50
GRILLED ISLAND MAHIMAH, Tartar Sauce	3.50
SHRIMP TEMPURA, Tartar Sauce	3.75

The above Selected Dinners served with an outstanding array of fresh salads from our Salad Bar.
Whipped Potatoes, Rice, or Ranch Fries, French Roll and Butter, Beverage

Waterfall Lanai Room available for private parties. Superb Sunday Brunch 10:00 A.M. to 2:00 P.M.
Happy Hour from 3:00 P.M. to 7 P.M. Monday through Friday

Beverages

COFFEE, Kona Blend .40 TEA, SANKA, MILK .40

IL HWA KOREAN GINSENG TEA

Sample the rich and delicate aroma of Il Hwa Korean Ginseng Tea. Ginseng has been cultivated in the Kimsan region of Korea since the 16th century, but the tea made from the ginseng root has remained a rare delight because each plant requires at least six years to mature even under the most exacting conditions. Today, The House of Happiness brings you this most extraordinary taste experience at a most ordinary price.

.60

Desserts

CHEESECAKE 1.25 ASSORTED PIES .95
ICE CREAM OR SHERBET .75

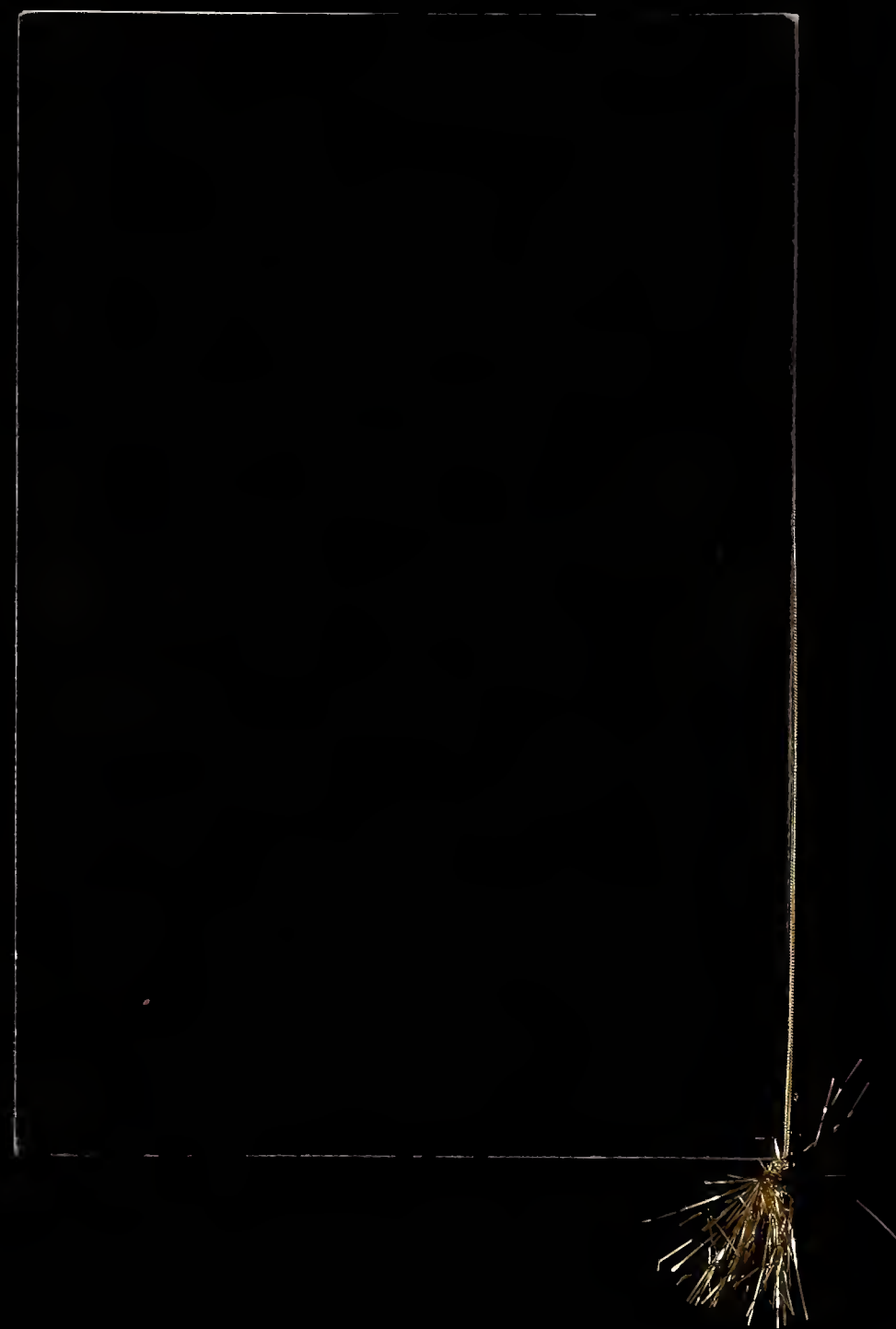
Ask your waitress for

COFFEE MARINA 1.75

Before Dinner, After Dinner . . . Any Time . . .

A subtle blend of Imported Dutch Chocolate and special roast coffees liberally laced with Rum, Creme de Cacao and Tia Maria, crowned with billows of Darry Fresh Whipped Cream





Menu: Friday, April 10th, 1981



uelt restaurant

Guest Chef: Barbara Tropp

崔寶蘭

FRESH WATERCHESTNUTS · 新鮮的馬蹄

Brought across country from San Francisco, harvested in the Chinese mainland, these are the real thing — crunchy, sweet, extraordinary nuggets with a taste & texture reminiscent of fresh coconut.

FIRE-DRIZED WALNUTS · 金鑊核桃

An unusual "little dish" from Hunan, taught to me by James & Lucy Lo (honored guests at tonight's feast). The butterfly walnut halves were shelled in Plymouth, California on April 1st, 1981, by octogenarian Mable Crane, who picks walnuts as big as duck eggs from the trees in her orchard.

GOLD COIN SHRIMP TONKOT · 金鑊蝦餅

East meets West in a lush piece of shrimp & fresh waterchestnuts, fried on a thick coin of French bagette from Navarre Market in Kensington, Ca. Dip in the accompanying sauce for the proper drama of tart & sweet.

SOY-DRESSED RED RADISH FANS · 凉拌小紅蘿蔔

The Chinese version of our radish "roster" — supple fans of crisp red radish in a sprightly dressing of soy, sugar & chili-sesame oil.

TART & TANGY CUCUMBER PICKLES · 糖醋小黃瓜

Another treasure from the Lo's repertoire of appetite-arousing "little dishes" — a crunchy pickle with the garlicky, sweet fire of real Hunanese cooking.

CARAMELIZED TOFU TRIANGLES · 甜蜜炸豆腐角

A San Francisco invention in a Chinese mode — plump triangles of fresh beancurd, deep-fried to a chewy consistency, then caramelized in a mixture of brown sugar & black soy.

ORCHID'S TANGY COIL NOODLES · 寶蘭涼麵

The only person who doesn't like these tangy, Peking-style noodles is Edward Gorman (have taught). Everyone else loves them!

WALNUT-DEGGED CHICKEN SUCCES WITH ROASTED SEACHWAN PEPPER-SALT · 核桃炸鴨片

A Cantonese classic — thin, marinated slices of chicken breast, breaded in more of Mable's walnuts, then fried to a golden brown & sprinkled with the traditional Chinese accompaniment — to deep-fried foods — a roasted mixture of coarse salt & winning Seachwan peppercorns. Made in honor of Bob & Susan Leeder, with a toast to the up & coming palate of their daughter, Suzannah.



ibert restaurant

SAVORY EGG DOMENOSIPS WITH BLACK MUSHROOM GARISH. 蛋餃

Push little pillows for the tongue — miniature omelettes filled with a pepper-scented mixture of ground pork & fresh waterchestnuts, then steamed under blistering strips of thick-capped, dusky "flower mushrooms".

STEAMED PEARL BALLS WITH GARLIC-TOY DIP. 珍珠肉丸

Referred to as "pearl balls" in literary Chinese, "porcupine balls" in colloquial slang, these tender pork meatballs are first rolled in glutinous sweet rice, then steamed to succulence & drizzled with a garlic-infused soy. The all-bamboo steamers were made down the road from my house in Taiwan, by an ancient man & his young apprentice who wore steamers until dawn, chanting Chinese opera as they worked.

BUDDHA'S FEAST. 蔬食

A spicy classic from my collection of Chinese Buddhist dishes — a texture-rich mélange of curried "mock duck", braised "mock chicken", pressed tofu, baby corn, straw mushrooms, greens & black "flower mushrooms". Dedicated to the Buddha.

STEAMED WHOLE PEARS STUFFED WITH CASSIA BLOSSOMS & HONEYED LIQUEUR. 桂花蒸梨

A Tang dynasty dessert, which blends the cooking effects of the pear with the warming nature of honey & wine. Cassia blossoms are the tiny golden flowers of the cinnamon tree, simultaneously sweet & salty on the tip of the tongue.

FERVENT PETAL TEA. 香片茶

Known as jasmine in English — a poem in a cup, a lovely aroma with which to end a meal. For my poet-friend, David Shapiro.



腸粉			
鮮蝦滑腸粉	()	Shrimp Rice Noodle Crepe (O)	3.00
北菇雞絲腸粉	※()	Chicken Rice Noodle Crepe (O)	2.25
香滑牛肉腸粉	()	Beef Rice Noodle Crepe (O)	2.25
叉燒蒸腸粉	()	Roast Pork Rice Noodle Crepe (O)	2.25
蝦米香茜腸粉	※()	Fried Shrimp Rice Noodle Crepe (O)	2.25
上素齋腸粉	※()	Vegetable Rice Noodle Crepe/ Stewed Mixed Vegetables (O)	2.25
油炸鬼腸粉	※()	Bread Stick Rice Noodle Crepe (O)	2.25
香滑齋腸粉	()	Rice Noodle Crepe (O)	2.25

炒粉麵			
牛腩湯河粉	()	Beef Brisket with Noodle	5.50
干炒牛河	()	Beef Chow Fun	7.95
芥蘭牛河	()	Beef Chow Fun with Chinese Broccoli	8.50
肉絲炒麵	()	Fried Noodle with Shredded Pork	8.50
海鮮炒麵	()	Fried Noodle with Seafood and Chinese Broccoli	9.95
八珍炒麵	()	Assorted Seafood Meat with Pan Fried Noodle	9.95
羅漢齋炒麵	()	Fried Noodle with Mixed Vegetables	8.50
芽菜薤蔥炒麵	()	Fried Noodle with Ginger and Spring Onion	7.50
干燒伊麵	()	Pan-Fried Noodle	10.95
星洲炒米	()	Rice Noodle Singapore Style	7.95
廈門炒米	()	Rice Noodle Harmon Style	7.95
家鄉炒米	()	House Style Rice Noodle	7.95
海鮮撈麵	()	Seafood Lo Mein	8.95
綠芥蘭	()	Chinese Broccoli with Oyster Sauce	4.00

※星期六、日供應

HUNAN GOURMET
RESTAURANT

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天天茶市

廣東海鮮酒家

Dim Sum Menu

WELCOME

歡迎

Dim Sum

咸點

荷	肉	鮮	蝦	餃	()	Steamed Shrimp Dumpling (4)	2.25	百	花	凍	豆	腐	()	Stuffed Bean Cud with Shrimp (3)	2.25	
鮮	蝦	肉	燒	賣	()	Shrimp & Pork Shui Mai (4)	2.25	百	花	凍	辣	椒	※	Stuffed Pepper with Shrimp (3)	2.25	
鮮	蝦	蒸	粉	果	()	Steamed Fun Gao (3)	2.25	雞	粒	咸	水	角	()	Fried Chicken Dumpling (2)	2.25	
香	茜	魚	翅	餃	()	Steamed Shark's Fin Dumpling (3)	2.25	雞	粒	香	芋	角	()	Fried Taro Dumpling (2)	2.25	
豉	汁	蒸	肉	排	()	Spareribs in Black Bean Sauce (1)	2.25	菜	絲	雞	春	卷	()	Chicken Spring Rolls (2)	2.25	
豉	椒	蒸	鳳	爪	()	Chicken Feet in Black Bean Sauce (1)	2.25	點	香	汁	鍋	貼	()	Golden Fried Meat Dumpling in Garlic Sauce (3)	2.25	
紅	綠	蒸	蝦	丸	()	Steamed Shrimp Ball (3)	2.25	腊	味	蘇	白	糕	()	Radish Cakes (3)	2.25	
鮮	竹	牛	肉	丸	()	Beef Ball with Bean Sheet (3)	2.25	腊	味	芋	頭	糕	※	Taro Cakes (2)	2.25	
爽	滑	牛	百	葉	()	Beef Tripe (1)	2.25	脆	皮	炸	蝦	帶	子	()	Fried Shrimp Dumpling (4)	2.25
爆	油	鮮	竹	卷	()	Shuffled Bean Cud Sheet Roll with Oyster Sauce (3)	2.25	炸	芋	蝦	帶	子	()	Fried Shrimp and Scallop Taro Dumpling (2)	2.25	
滑	雞	蒸	帶	子	()	Steamed Scallop and Chicken (4)	2.25	荷	香	梳	米	雞	()	Eight Treasure Sticky Rice with Chicken in Lotus Leave (1)	3.00	
廣	香	菇	雞	飽	※	Juicy Steamed Pork Dumpling (4)	2.25	芝	麻	蝦	多	士	()	Shrimp Toast (4)	2.25	
綠	皇	叉	燒	飽	()	Steamed Chicken Bun (3)	2.25	燒	排	骨	()	Barbecued Spareribs (3)	3.00			
炳	叉	燒	餐	飽	()	Steamed Roast Pork Bun (2)	2.25	牛	肉	串	()	Teriyaki Beef Stick (3)	3.00			
家	鄉	菜	肉	飽	()	Baked Roast Pork Bun (2)	2.25	炸	雞	翼	()	Fried Chicken Wing (1)	3.00			
					()	Steamed Vegetable and Meat Bun (2)	2.25									

甜點

酥	皮	雞	蛋	撻	()	Egg Custard Tart (2)	2.00
蛋	黃	連	蓉	飽	()	Steamed Lotus Seed Paste Bun (3)	2.00
芝	麻	咸	堆	仔	()	Fried Sesame Ball (3)	2.00
切	黃	菠	蘿	飽	()	Creme and Pineapple Flavour Bun (2)	2.00
椰	香	雞	尾	飽	()	Baked Coconut Bun (2)	2.00
杏	仁	豆	腐	花	()	Sweet Almond Gelatin (1)	2.00
香	甜	馬	拉	糕	()	Steamed Sponge Cake (3)	2.00
軟	滑	椰	汁	糕	()	Coconut Cake (3)	2.00
佛	山	糯	米	糕	※	Gloious Rice Snowball (3)	2.00
廣	州	小	饅	頭	()	Sweet Steamed Bun (3)	2.00
甜	滑	芝	麻	卷	※	Sweet Sesame Roll (3)	2.00

素點

蒜菜合子	()	Leek Dumpling (3)	2.00	
素雞	雞	()	Mock Chicken Dumpling (1)	2.00
上素腐皮卷	※	Vegetable Bean Sheet Rolls/Vegetable in Fried Bean Cud Skin (3)	2.00	
蔥油香煎餅	()	Onion Cake (3)	2.00	
油炸鬼	()	Crispy Chinese Cruller (2)	2.00	
素春卷	()	Vegetable Spring Roll (2)	2.00	
素餃	※	Steamed Vegetable Dumpling (4)	2.00	

※星期六、日供應





SANDS CHOICE MENU

Choose From One.

CHOICE 1 - Choice of Soup, Beef with Broccoli, Steamed Rice, Egg Roll, Large Soda, Fortune Cookies

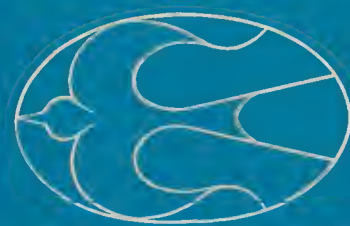
CHOICE 2 - Choice of Soup, Sliced Pork with Black Bean Sauce, Steamed Rice, Egg Roll, Large Soda, Fortune Cookies.

CHOICE 3 - Choice of Soup, Chicken Chow Mein, Steamed Rice, Egg Roll, Large Soda, Fortune Cookies

CHOICE 4 - Small Barbecued Ribs, Egg roll, Order of Chicken Wings, Large Soda, Fortune Cookies

CHOICE 5 - Wonton Soup, Choice of Daily Special, Large Soda, Egg Roll, Fortune Cookies.

蘇
合
園



IMPERIAL GARDEN RESTAURANT



酒冠知己千杯少

For the sake of old friendship as such, who would say a thousand drinks is too much.

EXOTIC DRINKS

Chance Meeting	1.75	Mai Tai	1.75
A blend of light and dark rums with fruit juices		Mai tai means "best" with whatever you choose	
Early Moon	1.75	Calypso Punch	1.75
Fresh lime and white rum		A fragrant mixture of pineapple and lime juices with rum	
Islanders Punch	1.75	Rum Swizzle	1.75
Rums, fruits and liqueurs		Rum and vermouth for a smooth tropical drink	
Imperial Grog	1.75	Morning Magic	1.75
Enjoy our secret		Fresh orange juice makes it, a light rum makes it rich	
Island Fog	1.75		
Rum and pineapple in a cold froth			
Pirate's Treasure	1.75		
For the strong at heart only			

COCKTAILS

Manhattan	1.10	Gimlet	1.10	Bacardi	1.10	Champagne	1.20	Orange Blossom	1.10
Martini	1.10	Side Car	1.10	Daiquiri	1.10	Grasshopper	1.10	Black Russian	1.10
Sours	1.20	Old Fashion	1.10	Margarita	1.10	Stinger	1.10	Scarlet O'Hara	1.10
Bloody Mary	1.10	Pink Lady	1.10	Rob Roy	1.10	Alexander	1.10	Perfect	1.10

Tall Drinks

High Ball	1.20	Tom Collins	1.20	Planter's Punch	1.75
Rickeys	1.40	Sloe Gin Fizz	1.20	Screw Driver	1.20
Punch	.75	Singapore Sling	1.10	Cuba Libre	1.40

We have a special selection of fine dinner wines available for your dining pleasure. Please inquire.

Appetizers

冷 盆	Imperial Garden Assorted Cold Plate (Serves four)	4.50		
熱 拼	Special Tidbits (Serves two)	2.60		
特 拼	Imperial Garden Flame Hors D'Oeuvres (Serves four)	7.00		
上海春捲	Imperial Garden Spring Roll (2)	1.20	蝦 土 司	Shrimp Toast (2) 1.00
春 捲	Egg Roll (2)	1.00	炸 明 蝦	Fantail Shrimp (2) .90
鍋 貼	Fried Dumpling (6)	1.80	炸 蝦 球	Fried Shrimp Balls 1.50
排 骨	Barbecued Spareribs —		炸 雲 吞	Ocean Puffs 1.10
	Small 1.95 Large 2.95		辣 白 菜	Chinese Pickled Cabbage .75
糖 醋 排 骨	Sweet and Sour Spareribs —		冷 拌 茄 子	Peking Egg Plant 1.25
	Small 1.75 Large 2.75			
叉 燒	Sliced Roast Pork	1.75		

SOUPS

FOR ONE

雲 吞 湯	Won Ton	.60
蛋 花 湯	Egg Drop	.50
雲吞蛋花湯	Won Ton with Egg Drop	.75

FOR TWO

燕 京 湯	Imperial Garden Soup	2.00
酸 辣 湯	Hot and Sour Soup (Sze-Chuan Style)	1.75
鮑魚雞片湯	Abalone with Chicken Soup	1.60
雞片或蝦仁	Sizzling Rice Soup (Chicken or Shrimp)	1.95
鍋 巴 湯		
三 絲 湯	San Tze Soup	1.50
什景雲吞湯	Subgum Wonton Soup	1.60
魚 翅 湯	Shark's Fin Soup	3.00

Facilities for Private Functions from 10 to 150 Persons.

Mandarin and Sze-Chuan Specialties

BEEF

燕京牛排	1. Imperial Sizzling Steaks	5.25
	Prime filet mignon with tender bamboo shoots, Chinese mushrooms and snow peas, served on a sizzling plate	
豆豉牛肉	2. Beef with Green Pepper and Black Beans	3.50
	Sliced tender loin beef, sautéed with green pepper and black beans, an unusually delicious beef dish	
芥蘭牛肉	3. Beef with Fresh Broccoli	3.25
	A light and tasty dish	
干燒牛肉絲	4. Hot Spiced Shredded Beef	3.50
	Exotic hot beef dish prepared with Chinese mushrooms and bamboo shoots	
京醬牛肉絲	5. Shredded Beef with Imperial Sauce	3.95
	Beef and bamboo shoots, sautéed in a tasty bean sauce, a most prized dish of our chef	
洋葱牛肉絲	6. Shredded Beef with Onions	2.95
	A delight to onion lovers	

PORK

回 鍋 肉	7. Sliced Pork Sze-Chuan Style	3.25
	Cooked lean pork sautéed in a hot spicy sauce with bean cake and vegetables	
滑 肉 片	8. Tender Slippery Pork	2.95
	Pork prepared in a light blended sauce and vegetables	
木 須 肉	9. Moo Shu Pork	3.75
	Pork with tiger lily, egg and bamboo shoots served in paper thin pan cakes, typical Northern Chinese dish	
滷 香 肉 片	10. Hot Spiced Pork	3.25
	Sliced pork sautéed in a hot spice sauce, artfully seasoned with onion flavor	

POULTRY

炸 八 塊	11. Shanghai Fried Chicken	2.95
	Boneless chicken balls dipped in a golden batter, served with roasted salt	
大 千 雞	12. Famous Artist's Chicken	3.95
	This dish was dedicated to one of China's most famous painters by an equally famous cook. The ingredients are our secret	
醬 爆 雞 丁	13. Kiang Pao Chicken	3.25
	Diced chicken served in a sweet bean sauce	
宮 保 雞 丁	14. Kon-Bo Chicken	3.25
	Diced chicken sautéed in a hot and spicy brown sauce, Peking styled	

八寶雞丁	15. Eight Jeweled Chicken	3.75
	Diced chicken cooked with seven other ingredients combined to make an equally beautiful dish	
滷 香 雞 片	16. Hot Spiced Sliced Chicken	3.25
	Sliced chicken cooked in a hot and spicy sauce with onion flavor	
生 炒 雞 片	17. Sautéed Sliced Chicken	3.50
	Sliced chicken with bamboo shoots, Chinese mushrooms and snow peas in a white sauce, a clear and delicious dish	
三 鮮 雞 絲	18. Three Delicious chicken	3.95
	Chicken, Chinese ham, bamboo shoots and eggs, all shredded and served on paper thin pan cakes	
香 酥 鴨	19. Scented Crisp Duck	3.50
	Steamed in spices and fried to crispy brown color	
樟 茶 鴨	20. Camphor Smoked Duck	3.50
	Smoked by camphor wood to a dark red color, this is a truly great northern Chinese duck dish	

SEA FOODS

生 炒 蝦 片	21. Sautéed Sliced Shrimp	3.25
	Sliced jumbo shrimp sautéed with Chinese vegetables	
滷 香 蝦 片	22. Hot Spiced Sliced Shrimp	3.25
	Sliced shrimp in a hot and spicy sauce in the great tradition of Sze-Chuan cooking	
茄 汁 蝦 片	23. Shrimp with Tomato Sauce	2.95
	Lightly sweetened and done to a perfect finish	
干 燒 蝦 仁	24. Hot Spiced Ginger Shrimp	3.25
	If you like ginger, this is it	
三 丁 蝦 仁	25. Shrimp with Three Mates	3.75
	Shrimp sautéed with a combination of Chinese ham, mushrooms, snow peas in a light sauce, colorful and full of flavor	
生 炒 魚 片	26. Sautéed Sliced Fish	3.75
	Filet of fish with Chinese vegetables	
蘭 滑 魚 片	27. Mandarin Fillet of Fish	3.95
	A heavenly dish, fish slices sautéed in a variety of vegetables in a pungent sauce	
松 鼠 魚	28. Sweet and Sour Fish	3.25
	A great dish for sweet and sour lovers	
干 燒 龍 蝦	29. Hot Spiced Lobster	4.50
	Spicy hot with onion in a tangy sauce	
出 壳 龍 蝦	30. Hot Spiced Lobster (without Shell)	5.25
豆 豉 龍 蝦	31. Lobster w. Black Bean Sauce	4.50
	Fresh lobster prepared with egg, pork meat and black bean	
出 壳 龍 蝦	32. Lobster with Black Bean Sauce (without Shell)	5.25

Cantonese Specialties

MEAT

豉油牛肉	33. Beef with Oyster Sauce	3.95
<i>Cantonese beef at its best</i>		
雪豆牛肉	34. Beef with Snow Peas	3.75
<i>Sliced prime meat of beef with snow peas</i>		
牛肉卷	35. Beef Soong	3.95
<i>Diced beef with carrots and peas, delicate and tasty.</i>		
菜心牛肉	36. Beef with Chinese Cabbage	3.25
<i>Beef with fresh Chinese cabbage</i>		
青椒牛肉	37. Beef with Green Pepper	3.25
<i>Other restaurants make it but we made it perfect</i>		
古老肉	38. Sweet and Pungent Pork	2.95
<i>Cubed pork battered, cooked with pineapple and cherries in a sweet and sour sauce</i>		
叉燒丁	39. Roast Pork with Almonds	3.50
<i>Diced roast pork with snow peas, Chinese cabbage and almonds</i>		
香菇叉燒	40. Roast Pork with Mushrooms	2.95
<i>Sliced roast pork with mushrooms in a light sauce</i>		
POULTRY		
杏仁雞丁	41. Diced Chicken with Almonds	3.25
<i>Diced chicken with button mushrooms, water chestnuts and snow peas topped with almonds</i>		
甜酸雞片	42. Sweet and Pungent Chicken	3.50
<i>Sliced white meat of chicken blended with pineapple in a sweet and sour sauce</i>		
薑蔥雞片	43. Moo Goo Gai Pan	3.25
<i>This dish needs no introduction to our knowledgeable friends.</i>		
炒雞球	44. Chow Gai Kew	3.75
<i>Lightly fried chicken sautéed with mixed Chinese vegetables.</i>		

咖喱雞片	45. Curry Chicken	2.95
<i>Chicken cubes sautéed in Indian curry.</i>		
鍋燒鴨	46. Pressed Duck	3.50
<i>Boneless duck deep fried then smothered with a delicious dark sauce</i>		
甜酸鴨	47. Sweet and Pungent Duck	3.50
<i>Tender duckling boned and pressed served with a sweet and sour sauce</i>		
火鴨丁	48. Roast Duck Ding	3.75
<i>Juicy roast duck diced and cooked with snow peas, bamboo shoots and mushrooms, topped with almonds</i>		
SEA FOOD		
蝦龍糊	49. Shrimp with Lobster Sauce	3.50
<i>Jumbo shrimp prepared with minced scud shrimp and egg sauce</i>		
鳳尾蝦	50. Fan-Tailed Shrimp	3.25
<i>Deep fried jumbo shrimp with a light egg batter</i>		
甜酸蝦	51. Sweet and Pungent Shrimp	3.50
<i>Jumbo shrimp prepared in a sweet and sour sauce</i>		
炒蝦球	52. Chow Ha Kew	3.95
<i>Breaded shrimp fried then sautéed with snow peas, bamboo shoots and Chinese mushrooms.</i>		
炒龍蝦	53. Lobster Cantonese	4.75
<i>Fresh lobster sautéed in a meat and egg sauce.</i>		
龍蝦丁	54. Lobster Ding	3.95
<i>Diced lobster meat with snow peas, water chestnuts and almonds</i>		
龍蝦卷	55. Lobster Soong	4.95
<i>Minced lobster meat with rice noodles, our Cantonese chef's favorite</i>		
鮮魷麵粉	56. Crab Meat with Mushrooms	3.95
<i>Asian crab meat sautéed with straw mushrooms</i>		

Specialties of Our Chef

海鮮大會	57. Neptune's Festival	7.50
<i>Cubed fresh lobster, whole shrimps, delicious crab meat and chunks of fish fillet, all cooked with Chinese mushrooms, bamboo shoots, snow peas and water chestnuts. A meat dish in every aspect.</i>		
燕京双球	58. Imperial Twins	6.95
<i>Chicken balls and shrimp balls done to a juicy perfection served on a hand carved nest of potato. This dish is in the best tradition of Chinese cooking art served for the first time in this country.</i>		
燕京双味	59. Triple Triumph	6.50
<i>Three dishes in one consisting of sliced white chicken meat, sliced beef and fresh spinach, all prepared separately to form a beautiful tricolor dish of red, green and white</i>		
GOBAS:		
<i>All gobas are served with sizzling rice, snow peas, mushrooms and water chestnuts on a hot plate</i>		
奶油菜心	66. Creamed Vegetable Hearts	2.50
<i>Fresh Chinese cabbage hearts sautéed in a creamy sauce</i>		
炒双冬	67. Bamboo Shoots with Chinese Mushrooms	2.95
<i>Black Chinese mushrooms sautéed with tender bamboo shoots</i>		
煸香茄子	68. Mandarin Egg Plant	2.50
<i>Specialty of the house</i>		
素什菜	69. Mixed Vegetable	2.95
<i>A selection of delicious Chinese vegetables sautéed in a light sauce</i>		
Facilities for Private Functions from 10 to 150 Persons.		
海鮮鍋巴	60. Sea Food	5.95
雞片鍋巴	61. Chicken	4.95
三絲鍋巴	62. San Tze	5.25
荔枝蔞雞鴨	63. Lychee and Pineapple Duck	4.00
<i>Boneless fried duck pressed and topped with lychee nuts and pineapple, a number one duck dish.</i>		
北京烤鴨	64. Peking Duck (Advance Order)	14.00
<i>Whole Long Island duck roasted to a dark red color served on paper thin pan cakes with a sweet bean sauce. This is the most famous duck dish in China and our Chef's favorite.</i>		
什錦雲吞	65. Won Ton Special	5.25
<i>Fried won ton facing a dish of shrimp, chicken, roast pork, snow peas, Chinese mushrooms, bamboo shoots and lobster. You've got everything here.</i>		
VEGETABLES		
炒芽菜	70. Sautéed Bean Sprouts	2.00
<i>Bean sprout lovers, enjoy!</i>		
麻婆豆腐	71. Hot Spiced Bean Curd	2.50
<i>Bean curd cooked in a slightly hot bean sauce, typical Northern Chinese dish.</i>		
香菇大會	72. Mushroom Festival	3.25
<i>All your favorite mushrooms cooked together to bring you a tasty dish.</i>		
雪豆竹筍	73. Snow Peas w. Bamboo Shoots	2.95
<i>Fresh snow peas and tender bamboo shoots cooked in a light blend sauce</i>		

THE CLASSICS

CHOW MEIN		CHOP SUEY	
Roast Pork	1.95	Chicken	1.95
Shrimp	2.25	Pork	1.95
Subgum	2.75	Beef	2.25
Chicken	2.25	Vegetables	1.95
Lobster	3.95	Shrimp	2.25

EGG FOO YOUNG		LO MEIN	
Roast Pork	1.75		
Shrimp	1.95	Pork	2.50
Chicken	1.75	Chicken	2.50
Lobster	3.50	Shrimp	2.75
		Beef	2.75

FRIED RICE		OUR SPECIAL	
Roast Pork	1.50		
Chicken	1.75		
Shrimp	1.75	Shanghai Fried Rice	2.25
Beef	2.00	Shanghai Sautéed Noodles	2.95

DESSERTS (FOR ONE)			
Almond Cookies	.50	Lychee Nuts	.75
Fortune Cookies	.50	Special Combination	1.00
Ice Cream	.60	Ice Cream Special	.75

HOUSE SPECIAL DINNERS

(Two or more persons)

Captain's Dinner 7.00 per person

*A complete dinner including an appetizer, soup, entrees and dessert
tailored to your individual tastes by our food captains from the menu*

Chef's Dinner 9.00 per person

*A complete dinner personally arranged by our chef from his extensive
list of dishes some of which is not on the menu*

Inquire about our seven to eleven course dinners for
the very special occasion.

FAMILY DINNERS

(\$5.00 PER PERSON)

For 2 Persons — Select 1 from Group A and 1 from Group B
For 3 Persons — Select 1 from Group A and 2 from Group B
For 4 Persons — Select 2 from Group A and 2 from Group B
For 5 Persons — Select 2 from Group A and 3 from Group B
For 6 Persons — Select 3 from Group A and 3 from Group B

SOUPS

Won Ton Soup, Egg Drop Soup or San Tze Soup

APPETIZERS

Egg Roll, Shrimp Toast or Ocean Puffs

GROUP A

Beef with Green Pepper
Sweet and Pungent Pork
Spare Ribs (Large)
Shrimp with Lobster Sauce
Sweet and Sour Fish
Moo Goo Gai Pan
Beef with Chinese Cabbage
Pressed Duck
Fan-Tailed Shrimp
Chow Ha Kew
Shanghai Fried Chicken
Diced Chicken with Almonds
Beef with Fresh Broccoli
Tender Slippery Pork



GROUP B

Roast Pork Chow Mein
Chicken Chow Mein
Shrimp Chow Mein
Beef Chow Mein
Roast Pork Chop Suey
Chicken Chop Suey
Shrimp Chop Suey
Roast Pork Fried Rice
Shrimp Fried Rice
Roast Pork Lo Mein
Chicken Lo Mein
Roast Pork Egg Foo Young
Sautéed Bean Sprouts
Mixed Vegetables



DESSERT

Fortune Cookies or Ice Cream or Pineapple

AMERICAN MENU

APPETIZERS

Shrimp Cocktail	1.75
Fruit Cocktail	.95
Crab Meat Cocktail	1.75
Fruit Juices	.45

SALADS

Hearts of Lettuce and Tomato	.75
Mixed Green Salad	.95
Tuna Supreme	1.75
Chicken Royale	2.00
Shrimp Salad	1.75

SANDWICHES

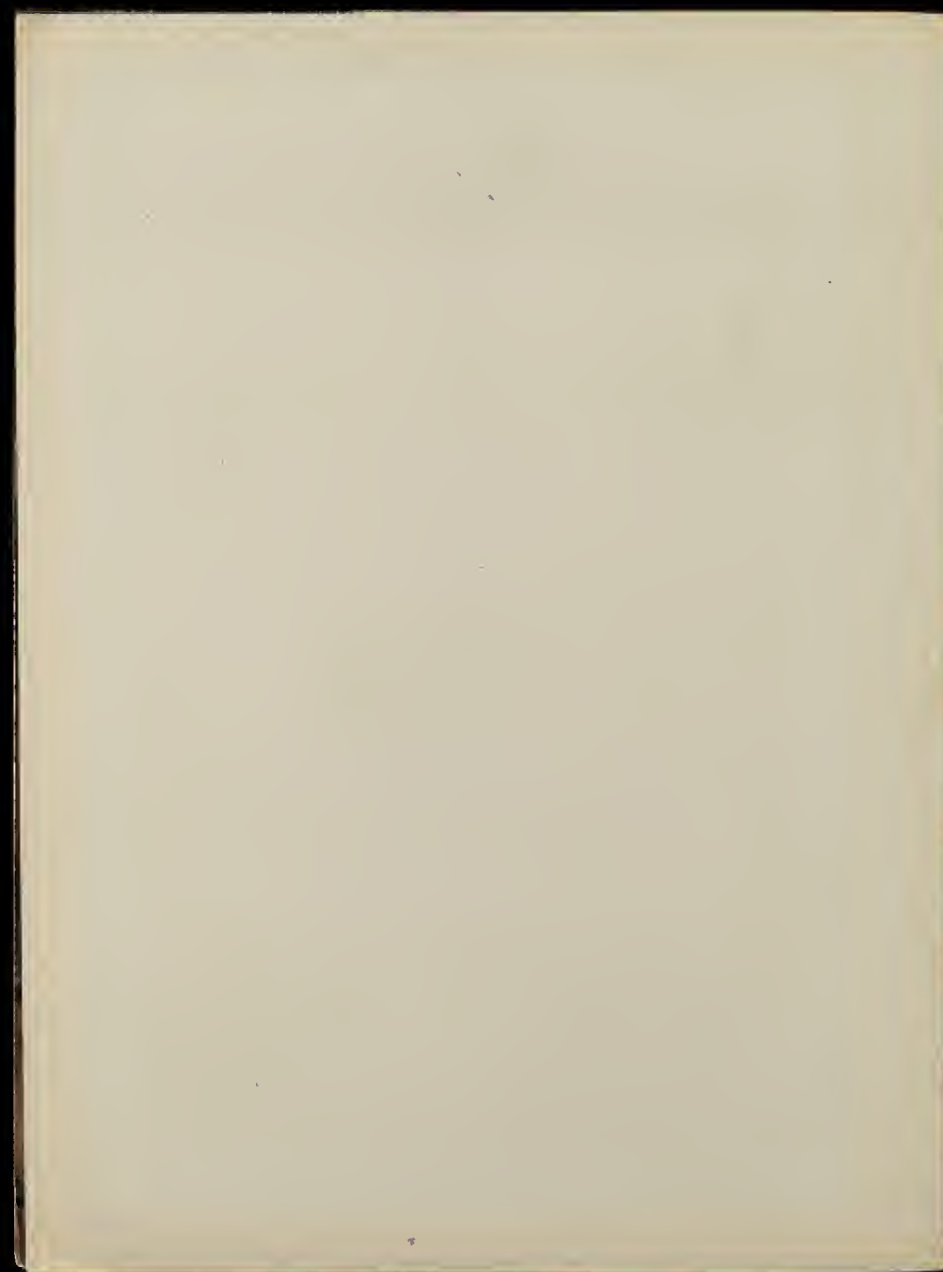
Bacon, Lettuce and Tomato	.95
Ham and Egg	1.25
Tuna Fish	.95
Chicken	.95
Club Sandwich	1.95
Hamburger	.75
Roast Pork on a Bun	.95

STEAKS, CHOPS & SEA FOOD

Fried Jumbo Shrimps	3.25
Fillet of Sole	2.50
Broiled Lobster	5.00
Fried Chicken	2.50
Broiled Pork Chops	2.95
Sirloin Steak	4.00
Veal Outlet	2.95
Ham Steak	3.25
Filet Mignon	5.00

(Minimum Charge is \$1.00 per Person)







JADE GARDEN

麵醬雞球炆烏冬	咖喱肉片炒烏冬	乾炒雜菜河	錦繡冬瓜粒湯泡飯	鳳梨雞粒炒飯	海藻三文魚炒飯	蒜蓉菜粒蛋白炒飯	金瑤炆伊麵	炸菜肉絲炆桂林粉	賽螃蟹炆伊麵	蝦子鴛鴦柳炒生麵	黑椒牛柳絲炆米	香茜皮蛋魚片窩米	金華素菜窩米
			每窩								每窩	每窩	

68	68	55	68	68	75	58	68	60	60	68	68	70	68
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加一服務費

01/05/2000



JADE GARDEN

14

3

午市自選套餐

豐料煲靚湯

瑤柱或茸羹

配自選小菜：

二款\$138
三款\$168

燒味雙拼馬拉盞炒通菜
雙瓜炆魚腐菠蘿咕嚕肉
涼瓜菜脯烘蛋角二崧炒魚丁
雪菜肉絲蜜糖豆彩鳳翠花姿
魚香吊片牛柳條涼瓜火鴨煲
錦繡鮮蝦仁八寶素齋煲
甜菜蒸芥膽紅炆雜菜煲
花孤蒸滑雞茄子鱈魚煲
草梅香檳骨陳村啫啫雞煲

加一服務費

(星期六/日假期停用)

KARI-OUT, INC.

親愛的批發客戶:

目前本公司正進行一項錫盤推廣活動,大量贈品奉送,贈品共分五類,任君選擇,數量之多少,則分A. B. C. 三種等級之購買數量而定,詳情如下:

跟批發商及餐館供應商採購・熊貓牌					
錫盤連透明膠蓋・套裝組合大贈送					
527 (500座)	705 (1000座)	747 (500座)	7089 (500座)	758 (500座)	760 (500座)
購買數量		送完為止	免 費	贈 送	品
		鋼絲網	12生月牌紙	豆芽叉匙匙	茶包
A.50-99 套	20箱值\$220	40箱值\$478	20箱值\$150	20箱值\$150	50箱值\$155
B.100-199套	50箱值\$550	95箱值\$1,135	50箱值\$375	50箱值\$375	40箱值\$434
C.200套以上	115箱值\$1,265	210箱值\$2,509	115箱值\$862	115箱值\$862	320箱值\$992

KARI-OUT, INC. 佳利好有限公司・中美公司
訂購電話: 914-631-5595
外州免費電話: 800-433-8799

佳利好有限公司
一九九〇年三月一日

存貨有限 為免向隅 欲購從速

本週特價 塑膠叉匙 買100箱奉贈 40箱
春卷袋 1.1或2p 買一大箱 奉贈料酒一箱

尚有其它貨品,未能盡列,歡迎賜電查詢



KING'S PIZZA

AND SANDWICHES

1882 KIRKWOOD
phone: 497-8422

DELIVERY WITHIN 3
MILE RADIUS

OPEN: MONDAY-THURSDAY 11:00-5:00 FRIDAY & SATURDAY 11:00-10:00

PIZZA

"create your own pizza masterpiece"

Black-Green Olive Hamburger Onion
Canadian Bacon Jalapeno Pepperoni
Green Pepper Mushroom Sausage

Sicilian Thick Crust

	M	L
Cheese	6.50	8.10
Single Topping	7.10	8.10
Double Topping	7.80	9.95
Triple Topping	8.50	10.80
Added Topping	.70	.80

Regular Thin Crust

	S	M	L
Cheese	3.35	4.45	6.15
Single Topping	3.80	5.50	7.10
Double Topping	4.30	6.20	7.90
Triple Topping	4.80	6.90	8.70
Added Topping	.50	.70	.90

KING'S SPECIAL 9.20 11.70

5.30 7.55 9.50

PLATTERS

CHICKEN KABOB 3.75
SHISH KABOB 3.95
FRESH ROAST BEEF 3.95
above served
with french fries
and salad, choice
of dressing

ENTREES

FRENCH FRIES .65
ONION RINGS .75
POTATO CHIPS .35



KING'S DELIGHT 3.25
SUBMARINE 2.75
ROAST BEEF 2.95
MEAT BALL 2.75
SHISH KABOB 2.95
HAM & CHEESE 2.75
PASTRAMI 2.95
HAMBURGER 1.95
CHEESEBURGER 2.15
EXTRA MEAT .55
EXTRA CHEESE .20

ask for your
favorite combo...



SALADS

CHEF SALAD 2.50
Lettuce, Carrot, Tomato,
Mozzarella Cheese, Egg,
& Ham
DINNER SALAD 1.50
Lettuce, Olive, Green
Pepper, & Tomato
choice of dressing

BEVERAGES

ICED TEA .40
COFFEE .40
SODAS .50
COKE, SPRITE, MR. PINK,
TAB, PEPPER
WINE - glass .75
BEER - .65
Imported 1.25





神州百味 推廣節
Regional Chinese Cuisine Festival
Signature dishes from Beijing & Szechwan



麗華軒 帶領飲食新潮流，再次為食家帶來無限驚喜。
總廚譚志強以京川馳名特色小菜為本，揉合獨特創新意念，
將傳統菜式，重新演譯。
麗華軒為各位貴客誠意獻上神州百味推廣節。

Lai Wah Heen is once again setting culinary trend with our new and innovative cuisine. Using traditional ingredients and cooking methods, Chef Ken Tam will be presenting a whole new twist on the famed dishes of Beijing and Szechwan.

We are proud to present the Regional Chinese Cuisine Festival, where we showcase the innovative combination of both the modern and the classical.

京式沙窩雲吞翅	每位 per person	\$48.00
<i>Fan shaped shark's fin and shrimp wontons braised in a casserole with supreme soup</i>		
宮庭賽螃蟹		\$38.00
<i>Famous Szechwan preparation of fresh crab meat stir-fried with egg white, presented in the shell and garnished with spicy deep-fried claws</i>		
刀切樟茶鴨		\$38.00
<i>Smoked duck marinated in Oolong tea, deep-fried and carved at the table, served with Chinese dinner rolls and Hainan sauce</i>		
五味油淋童子雞		\$24.00
<i>Deep-fried five spices marinated Cornish hen</i>		
香蔥燒刺參		\$24.00
<i>Min sea cucumber wok-fried with scallions</i>		

特設點心
精選套餐
DINING MENU
PRIX DINE MENU
菜譜
MAIN MENU
美酒西點
WINE LIST



神州百味 推廣節
Regional Chinese Cuisine Festival
Signature dishes from Beijing & Szechwan

酥炸雁子鴨	\$18.00
<i>Soya marinated duck breast, lightly breaded and deep-fried, topped with a sweet vinegar sauce</i>	
淮陽黑椒雞	\$16.00
<i>Wok-fried chicken pieces with black pepper sauce</i>	
川辣炒雞丁	\$16.00
<i>Spicy Szechwan chicken, stir-fried with pepper</i>	
京槽明蝦球	\$18.00
<i>Deep-fried breaded jumbo prawns, topped with a hot and sour wine sauce</i>	
松子炒菊花班球	\$18.00
<i>Wok-seared filet of garoupa with a sweetened vinegar sauce</i>	
蟹粉扒津白	\$18.00
<i>Chinese cabbage served with a crabmeat and egg white sauce</i>	
醋溜蔥魚卷	\$18.00
<i>Roulade of filet of garoupa and scallions, sweet and sour wine sauce</i>	

為配合完美的飲食感受，本酒店精心挑選並特別推介以下各種不同味道之餐酒。

Our sommelier has selected these special wines to be paired with this menu.

Wine by the glass 5 oz

1) SAUVIGNON BLANC, MONTANA, MARLBOROUGH, NEW ZEALAND 1996	\$ 7.50
2) RIESLING, LÉON BEYER, RESERVE, ALSACE, FRANCE 1997	\$ 8.25
3) BEAUJOLAIS VILLAGES, LOUIS JADOT, FRANCE 1997	\$ 8.95
4) CISPANO, CHIANTI CLASSICO, ITALY 1995	\$ 8.95
5) GEWÜRZTRAMINER, DOPFF & IRION, ALSACE, FRANCE 1997	\$ 10.00

特式點心
Dim Sum Menu

特式點心
DIM SUM MENU
精選套餐
PRIVÉ MENU
菜譜
MAIN MENU
餐酒目錄
WINE LIST



廚師精選點心 Chef's Specialty Dim Sum
(Number 1 to 7, minimum 2 pieces per order)



- | | | |
|-----|--|-----------------|
| 1) | 玉兔紅薯餃
<i>Crisp yam and rice dumpling filled with roasted rabbit</i> | \$ 3.00/piece |
| 2) | 四川帶子餃
<i>Scallops wrapped in a crystal fold with spiced and marinated vegetables</i> | \$ 3.00/piece |
| 3) | 金巢鵲餃
<i>Steamed minced chicken and shrimp dumpling accompanied with a quail egg served in a crisp taro nest</i> | \$ 4.80/piece |
| 4) | 白玉荷花果
<i>Lotus bun, filled with lotus seed, white mushrooms, minced pork and covered by a calamari mousse</i> | \$ 3.00/piece |
| 5) | 蜜桃龍蝦卷
<i>Deep-fried spring roll of lobster escalope and peach slices, Chef's salad dressing</i> | \$ 3.00/piece |
| 6) | 雲腿白菜餃
<i>Loi Wah bok choy dumpling</i> | \$ 1.80/piece |
| 7) | 香酥美人腰
<i>Deep-fried taro root paste stuffed with premium nut cocktail and minced pork</i> | \$ 1.80/piece |
| 8) | 龍魚鳳尾蝦
<i>Deep-fried jumbo wonton of tiger prawn and shrimp mousse, sweet and sour dipping sauce</i> | \$ 4.80/piece |
| 9) | 豆苗龍蝦腸
<i>Steamed rice roll with lobster and snow pea sprouts</i> | \$ 6.00/serving |
| 10) | 鮮蟹肉魚翅灌湯包
<i>Shark's fin, fresh crabmeat wrapped in a dumpling and suspended in a clear chicken broth</i> | \$ 6.00/serving |

精選套餐
PRIME
FINE
MEN
D
MAIN
LIST
WINE



廚師特式點心 *Lai Wah Heen's famous Dim Sum*

- | | | |
|-----|---|--------------|
| 31) | 農場鮮奶撻
<i>Cream custard freshly baked in a puff pastry shell</i> | \$ 4.80 |
| 32) | 京式皮蛋酥
<i>Deep-fried pin-wheel puff pastry, wrapped with thousand-year egg, lotus seed paste and ginger</i> | \$ 4.80 |
| 33) | 奶皇馬拉卷
<i>Steamed spongy roll</i> | \$ 3.30 |
| 34) | 椰香千層糕
<i>Thousand layer custard with shreds of coconut</i> | \$ 4.80 |
| 35) | 地瓜糖糕烙
<i>Pan-fried mashed yam topped with chopped peanut and lychee honey</i> | \$ 4.80 |
| 36) | 清心藕汁卷
<i>Sugar cone jelly roll</i> | \$ 4.80 |
| 37) | 水晶西米露
<i>Baked creamy sago with lotus seed paste</i> | \$ 3.30 |
| 38) | 合桃嫩雪蛤
<i>Double bailed sweetened walnut soup with frog jelly</i> | \$ 8.00/Bowl |
| 39) | 合時凍布甸
<i>Seasonal pudding (please ask your server about today's selection)</i> | \$ 4.80/Bowl |
| 40) | 滋潤糖水
<i>Chinese sweet soup (please ask your server about today's selection)</i> | \$ 3.30/Bowl |

午市推介至尊飯麵 *Premium rice & noodle dishes*

- | | | |
|----|--|--------------|
| 1) | 龍蝦金銀銀炒飯 (原隻磅半龍蝦)
<i>President's egg fried rice with minced fresh lobster (1½ pound)</i> | \$ 42.00 |
| 2) | 鮑魚花菇撈煲仔麵
<i>Abalone and shiitake mushrooms slowly cooked in a casserole with egg noodles (Serving of two)</i> | 兩位用 \$ 23.80 |

精選套餐
Prix Fixe Menu

精選套餐
*PRIX FIXE
MAIN
WINE*



金裝商務兩位套餐
Executive Lunch for Two \$48.00



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| 四川帶子餃 | Scollops wrapped in a crystal fold with spiced and marinated vegetables |
| 鮮蝦蟹肉冬筍果 | Steamed dumpling of shrimps, fresh crab meat and diced bamboo shoot |
| 雲腿金沙批 | Baked mini puff pastry turnover with cured ham, shrimps and pork |
| 鮮蟹肉魚翅灌湯包 | Shark's fin, fresh crabmeat wrapped in a dumpling and suspended in a clear chicken broth |
| 龍蝦炆撈仔麵 | Braised lobster with noodles |
| 農場鮮奶撻 | Cream custard freshly baked in a puff pastry shell |

精選兩位套餐
Prix Fixe Lunch for Two \$38.00

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| 水晶蝦餃皇 | Crystal shrimp dumpling |
| 鮮蝦腐皮卷 | Deep-fried shrimps wrapped in tofu layers |
| 葡汁牛肉燒酥餅 | Curry flavored beef sandwiched between pan fried pastry |
| 麗華海皇羹 | A thick chicken broth with diced seafood |
| 閩佬炒飯 | "Billionaire's" fried rice with finely shredded conpoy and egg white |
| 農場鮮奶撻 | Cream custard freshly baked in a puff pastry shell |



金裝商務四位套餐
Executive Lunch for Four \$128.00

雲腿白菜餃	Lai Woh bok choy dumpling
鮮蝦蟹肉冬菇果	Steamed dumpling of shrimps, fresh crab meat and diced bamboo shoot
蜜桃龍蝦卷	Deep-fried spring roll of lobster escalope and peach slices, Chef's salad dressing
雜菜炸春卷	Deep-fried spring roll of mixed vegetables
海味燴大生翅	A shark's fin soup with dried seafood medley
翡翠鮮帶子	Wok-fried fresh scallops with vegetables
勁蒜芝士龍蝦	Wok-fried lobster with garlic and cheese sauce
魚子蟹肉炒飯	Fresh crab meat fried rice dusted with fish roe
農場鮮奶撻	Cream custard freshly baked in a puff pastry shell

精選四位套餐
Prix Fixe Lunch for Four \$88.00

水晶蝦餃皇	Crystal shrimp dumpling
帶子蝦燒賣	Siu Mei of pork, shrimps and scallops
雜菜炸春卷	Deep-fried spring roll of mixed vegetables
麗華海皇羹	A thick chicken broth with diced seafood
西汁牛仔柳	Wok-fried filet of beef tenderloin with barbecue sauce
香煎銀雪魚	Pan-seared filet of Atlantic cod
闊佬炒飯	"Billionaire's" fried rice with finely shredded conpoy and egg white
農場鮮奶撻	Cream custard freshly baked in a puff pastry shell

精選六位套餐
Prix Fixe Lunch for Six \$128.00

水晶蝦餃皇	Crystal shrimp dumpling
雲腿白菜餃	Lai Woh Bok choy dumpling
雜菜炸春卷	Deep-fried spring roll of mixed vegetables
雲腿金沙批	Baked mini puff pastry turnover with cured ham, shrimp and pork
麗華海皇羹	A thick chicken broth with diced seafood
金蒜蘑菇燴牛肉	Slices of beef cooked with mushrooms flavored with garlic
台南三杯雞	Wok-fried chicken pieces flavored with ginger and aged orange peel served in a clay pot
上海燴絲浸時蔬	Seasonal vegetables poached in a supreme broth with cured ham
闊佬炒飯	"Billionaire's" fried rice with finely shredded conpoy and egg white
農場鮮奶撻	Cream custard freshly baked in a puff pastry shell



菜譜
Main Menu

菜譜
MAIN MENU



燒味類 Barbecue



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| 1) 麗華五彩盆
<i>A combination platter of five selections from the following appetizers</i> | \$ 24.00 |
| 2) 舟山海蜇
<i>Shredded jellyfish marinated in sesame oil, rice wine and vinegar</i> | \$ 12.00 |
| 3) 太白醉轉髀
<i>Deboned chicken wings highly poached in rice wine and vinegar with shredded chili</i> | \$ 12.00 |
| 4) 川椒牛腩
<i>Sliced deboned beef shank</i> | \$ 12.00 |
| 5) 佛山煙蹄
<i>Smoke ham hock sliced and served with chili vinegar</i> | \$ 10.00 |
| 6) 五香燻魚
<i>Five spiced fish fresh from our smoker, bursting with anise and cinnamon</i> | \$ 12.00 |
| 7) 京式素鵝
<i>Vegetarian barbecue goose an excellent mock "fillet of goose" made with layers of tofu</i> | \$ 10.00 |
| 8) 蜜汁叉燒
<i>Honey glazed barbecue pork</i> | \$ 12.00 |
| 9) 麗華燒鴨
<i>Roast crispy duckling</i> | Regular 例 \$ 12.00
Half 半隻 \$ 18.00 |
| 10) 玫瑰豉油雞
<i>Soya chicken infused with lemon grass and lightly poached</i> | Regular 例 \$ 12.00
Half 半隻 \$ 18.00 |
| 11) 龍井茶皇雞
<i>Chicken poached in "Dragon Well" tea</i> | Half 半隻 \$ 18.00 |



頭盆類 Appetizers

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|----|---|---|
| 1) | 孔雀玉駕鸞
<i>Lustrous peacock
a robust salad with fresh melon, mango, shredded barbecue
duck and chicken, jellyfish and honeyed walnuty caressed
in peanut sauce</i> | For four 四位用 \$ 32.00
For six 六位用 \$ 48.00 |
| 2) | 鮮果大蝦沙律
<i>Shrimp salad
succulent prawns and tropical fruits on fresh vegetables
served with house dressing</i> | \$ 24.00 |
| 3) | 甜酸炸雲吞
<i>Deep-fried wonton
served with a sweet and sour sauce</i> | \$ 8.00 |
| 4) | 百花釀蟹鉗
<i>Deep-fried crab claw
stuffed with crab and shrimp mousse and lightly breaded,
served with dipping sauce</i> | 每只 \$ 3.00 per piece |
| 5) | 脆皮炸春卷
<i>Deep-fried spring roll
wrapped with an assortment of fresh crunchy vegetables</i> | 每條 \$ 1.50 per piece |
| 6) | 紙包沙律蝦
<i>Deep-fried shrimp and salad dressing wrapped
in a wafer paper</i> | 每件 \$ 2.50 per piece |
| 7) | 窩貼石斑夾
<i>Deep-fried filet of garoupa sandwich</i> | 每件 \$ 2.50 per piece |
| 8) | 茄汁焗龍蝦
<i>Conch shell stuffed with a blend of minced pork,
onion and Chinese cured ham baked in a layer of
creamy curry sauce</i> | 每只 \$ 3.00 per piece |
| 9) | 越式蔗蝦
<i>"Drumstick" of shrimp mousse, deep-fried on a
sugar cane stick, Vietnamese style</i> | 每只 \$ 3.00 per piece |

湯羹類 Soup



- | | 例
Regular | 每位
Person
\$ 60.00 |
|----|--|--------------------------|
| 1) | 龍茸燕窩羹
<i>Imperial swallow's nest
and minced chicken in a thick supreme broth</i> | |
| 2) | 龍華酥皮龍蝦湯
<i>Rich lobster bisque
crowned with golden brown puff pastry</i> | \$ 18.00 |
| 3) | 竹笙鮑魚燉雞
<i>Double boiled chicken consomme of abalone,
bamboo pith and chicken breast</i> | \$ 18.00 |
| 4) | 平膽嫩四寶
<i>Double boiled supreme soup with fish maw, conch,
shiitake mushrooms, and heart of bok choy</i> | \$ 16.00 |
| 5) | 花菇瑤柱燉大鴨
<i>Double boiled duck,
premium quality fish maw and Japanese conpoy
in a supreme soup</i> | \$ 16.00 |
| 6) | 北菇燉廣肚
<i>Fish maw and Japanese shiitake mushrooms
double boiled in a clear consomme</i> | \$ 12.00 |
| 7) | 鮑參海味羹
<i>Thickened supreme soup of dried shredded abalone,
sea cucumber, fish maw and deep forest mushrooms</i> | \$ 48.00 \$ 12.00 |
| 8) | 蟹肉魚肚羹
<i>Fresh Alaska king crab bisque with fish maw</i> | \$ 32.00 \$ 8.00 |
| 9) | 瑤柱花膠鴨絲羹
<i>Aromatic broth
studded with fish maw, shredded duckling,
mushrooms and sun-dried mandarin peel</i> | \$ 32.00 \$ 8.00 |



湯羹類 Soup

	例 Regala	每位 Person
10) 麗華彩棠羹 Rainbow broth a colorful selection of fresh market seafood in a thick chicken stock, crowned with caviar	\$ 24.00	\$ 6.00
11) 竹笙雞片湯 Chicken consommé with bamboo shoots and slices of chicken	\$ 22.00	\$ 5.50
12) 雞茸粟米羹 Diced chicken in a thickened soup flattered with sweet corn and drops of egg white	\$ 22.00	\$ 5.50
13) 海皇酸辣湯 Hot and sour soup with diced seafood and deep forest mushrooms	\$ 22.00	\$ 5.50
14) 東坡牛肉羹 Minced sirloin soup swirled with egg white and fresh spinach	\$ 22.00	\$ 5.50
15) 鮮蝦雲吞湯 Fresh shrimp wonton suspended in a clear consommé	\$ 22.00	\$ 5.50
16) 草菇蛋花湯 Clear consommé of staw mushrooms and egg drop	\$ 18.00	\$ 4.50
17) 雜錦豆腐羹 Vegetarian broth with diced tofu and mixed vegetables	\$ 18.00	\$ 4.50

海鮮類 Seafood



	時價 Seasonal price
1) 時令新鮮游水魚 Fresh daily catch (please ask your server for selections)	
2) 金盞蒜蓉龍蝦球 A combination of wok-fried lobster meat and deep-fried spiced claws served in a crispy potato nest with seasonal vegetables	\$ 48.00
3) 竹笙龍蝦片 Stir-fried lobster escolopes with egg white and bamboo fungi	\$ 48.00
4) 花膠粉絲蒸龍蝦 Steamed fresh lobster in aged Chinese wine on a bed of vermicelli	\$ 38.00
5) 香蒜炒龍蝦 Wok-fried fresh lobster with deep-fried garlic	\$ 38.00
6) 咖喱炒辣蟹 Dungeness crab wok-fried in a spicy curry-sauce	\$ 28.00
7) 大千炒辣蟹 Wok-fried dungeness crab with scallions and hot pepper, glazed by black bean sauce	\$ 28.00
8) 台山焗溫哥華蟹 Baked dungeness crab with garlic, black bean paste, scallions and minced pork	\$ 28.00
9) 玉簪明蝦球 Stir-fried prawns, choy sum and cured ham adorned with a crystal sauce	\$ 24.00
10) 豉汁炒蝦球 Stir-fried prawns flavored with black bean sauce	\$ 18.00
11) 生汁明蝦球 Deep-fried Dublin bay prawns on a bed of broccoli, topped with our special house dressing	\$ 18.00



海鮮類 Seafood

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| 12) | 乾煎大蝦碌
<i>Pan-seared shell on jumbo prawns in tomato sauce</i> | \$ 18.00 |
| 13) | 四川炒蝦仁
<i>Stir-fried shrimp and diced pepper, Szechwon style</i> | \$ 16.00 |
| 14) | 金巢海中寶
<i>Treasures from the sea, mixed seafood wok-fried with seasonal vegetables served in a potato nest</i> | \$ 22.00 |
| 15) | 碧綠炒蝦片
<i>Fresh slices of conch wok-fried with seasonal vegetables served with dried shrimp sauce</i> | \$ 22.00 |
| 16) | XO醬爆帶子
<i>Stir-fried fresh scallops, house made conpoy chili sauce</i> | \$ 18.00 |
| 17) | 貳號炒帶子
<i>Wok-fried scallops on seasonal vegetables dusted with pine seed</i> | \$ 18.00 |
| 18) | 醬燒銀鱈魚
<i>Cast iron-seared black cod with tender young scallions and garlic, Hoisin sauce</i> | \$ 18.00 |
| 19) | 蝦子炒斑球
<i>Stir-fried filet of grouper and seasonal vegetables dusted with shrimp roe</i> | \$ 18.00 |

雞鴨類 Poultry



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| 1) | 北京片皮大鴨 (二食)
<i>Peking duck (Two courses)
thinly sliced crispy barbecue duck wrapped in a warm crepe with scallion and Hoisin sauce</i>
二食任選一款 鴨鬆揭燒餅或生菜包鴨肉鬆
<i>Second course, your choice of the following:
Minced duck meat stir-fried with celery, wrapped and baked in a pan cake</i>
<i>Stir-fried minced duck meat with dried noodles served in a fresh lettuce leaf</i> | \$ 38.00 |
| 2) | 菜片炒鴨鬆
<i>Stir-fried minced duck meat with dried noodles served in a fresh lettuce leaf</i> | \$ 18.00 |
| 3) | 銀芽炒鴨印
<i>Stir-fried shredded duckling with crunchy bean sprout</i> | \$ 18.00 |
| 4) | 京醬爆鴨脯
<i>Braised duckling breast in Chu Hoo sauce</i> | \$ 18.00 |
| 5) | 新奇香橙鴨
<i>Tender young duckling a la 'Orange</i> | \$ 18.00 |
| 6) | 香檸煎軟雞
<i>Crispy pan seared breast of chicken basted in a lemon sauce</i> | \$ 16.00 |
| 7) | 乾蔥豆豉雞
<i>Stir-fried chicken pieces accompanied by red onion and black bean</i> | \$ 16.00 |
| 8) | 夏果炒雞丁
<i>Dices of chicken wok-fried with vegetables and cashew nuts</i> | \$ 18.00 |
| 9) | 金華玉樹雞
<i>Boneless marinated chicken meat hugged by Yunnan cured ham and vegetables</i> | Half 半隻 \$ 24.00 |
| 10) | 脆皮龍崗雞
<i>Roast Asian chicken</i> | Half 半隻 \$ 16.00 |
| 11) | 鹽香鹽焗雞
<i>Marinated chicken baked golden brown in a bed of coarse rock salt</i> | Half 半隻 \$ 16.00 |



紅肉類 Meat

- 1) 富貴牛坑腩 (敬請預訂)
Beggar's beef brisket (Please order in advance)
From a recipe inspired by the roaming beggars of ancient China, who would steal chickens, wrap them in mud and cook them in the glowing embers of camp fire, to create a tasty meal.
The brisket is wrapped in lotus leaves and slow bakes, then cracked to open and served at your table. \$ 38.00
- 2) 木須肉 (可選牛、豬或雞)
Moo Shu
your choice of beef, pork or chicken, wok-fried with shredded mushrooms, seasonal vegetables and Hoisin sauce served in a warm wheat crepe \$ 24.00
- 3) 鵲巢牛柳絲
Wok-fried thinly shredded steak nestled in a crisp potato basket with a rainbow of vegetables \$ 18.00
- 4) 中式煎牛柳
Cantonese style marinated beef tenderloin with sweet tomato sauce \$ 18.00
- 5) 黑椒牛柳球
Wok-fried diced beef tenderloin, black pepper corn \$ 18.00
- 6) 京蔥爆牛仔肉
Stir-fried beef with scallions and garlic, flavored with oyster sauce \$ 16.00
- 7) 荔枝咕嚕肉
Sweet and sour pork tidbits with seedless lychee fruit \$ 14.00
- 8) 京都焗肉排
Short spareribs seared with King To sauce \$ 14.00
- 9) 椒鹽焗肉排
Deep-fried spareribs spiced with pepper and salt \$ 14.00
- 10) 味魚煎肉餅
Minced pork cake blended with sundried salted fish, pan-fried with soya sauce \$ 16.00

蔬菜豆腐類 Vegetables and Tofu

- 1) 竹笙鼎湖素燴
Steamed bouquet of seasonal vegetables and deep forest mushrooms topped with a crystal sauce \$ 18.00
- 2) 琵琶煎豆腐
A blend of tofu, shrimp mousse, diced mushroom and cured meat, formed into a cake and pan-fried \$ 16.00
- 3) 花菇煨豆腐
Braised tofu with shitake mushroom and Chinese greens in oyster sauce \$ 16.00
- 4) 百花蒜釀豆腐
Steamed tofu stuffed with shrimp mousse, served in a bamboo basket with soya sauce \$ 16.00
- 5) 蒜香醬油茄子
Steamed egg plant and mashed garlic in soya sauce \$ 14.00
- 6) 鹽酥鮮露荀
Deep-fried fresh asparagus dusted with seasoned salt \$ 14.00
- 7) 方魚炒玉蘭
Wok-fried peeled Chinese broccoli with sliced sun-dried sole \$ 14.00
- 8) 蜂巢燴三寶菇
Three kinds of mushroom, braised in oyster sauce with vegetables \$ 16.00
- 9) 上湯靚絲浸時蔬
Seasonal vegetables poached in a supreme broth, flavored with shredded cured ham \$ 16.00
- 10) 川菜炒雜菜
Wok-fried mixed seasonal vegetables with chili sauce \$ 14.00





煲仔類 Casserole

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| 1) | 魚香茄子煲
<i>A casserole of spiced minced pork and eggplant, perfumed with garlic and chili</i> | \$ 14.00 |
| 2) | 蒜酒生蠔煲
<i>Wok seared Atlantic oysters in a port sauce</i> | \$ 18.00 |
| 3) | 川辣海皇煲
<i>Szechwan style spiced seafood medley and vermicelli</i> | \$ 18.00 |
| 4) | 海味雞丕煲
<i>Slow simmered conpoy, seasonal vegetables and vermicelli in a casserole</i> | \$ 16.00 |
| 5) | 海皇豆腐煲
<i>Slow cooked tofu and mixed diced seafood in a clay pot</i> | \$ 18.00 |
| 6) | 香芋火鴨煲
<i>Barbecue duck and creamy taro paste, cooked and presented in a clay pot</i> | \$ 16.00 |
| 7) | 油鴨臘味煲仔飯 (四位用)
<i>Cured Chinese sausage and duck prosciutto (Serving for four)</i> | \$ 28.00 |
| 8) | 味魚滑雞煲仔飯 (四位用)
<i>Cluckin and sun-dried fish flakes (Serving for four)</i> | \$ 24.00 |
| 9) | 瑤柱芋粒煲仔飯 (四位用)
<i>Shredded conpoy and diced taro (Serving for four)</i> | \$ 24.00 |
| 10) | 冬菜牛肉煲仔飯 (四位用)
<i>Beef and scallions (Serving for four)</i> | \$ 24.00 |

鮑魚海味類 Abalone and Dried Seafood

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| 1) | 原隻蠔皇乾鮑 (敬請預訂)
<i>Dried whole abalone (please order in advance)</i> | 時價
Seasonal price |
| 2) | 墨西哥鮮不麻
<i>Fresh Mexican whole abalone presented in a clay pot with oyster sauce, served with seasonal vegetable sprouts</i> | 每兩 \$24.00 Per talle |
| 3) | 碧綠鮮鮑甫
<i>Braised abalone and fresh vegetables served with oyster sauce</i> | \$ 80.00 |
| 4) | 麒麟海參鮮鮑甫
<i>Sliced abalone, sea cucumber sandwiched with Chinese cured ham and shiitake mushrooms on a bed of seasonal vegetables</i> | \$ 80.00 |
| 5) | 金銀鮮鮑甫
<i>Golden abalone and silver fish maw served with fresh sprouts in an oyster sauce</i> | \$ 80.00 |
| 6) | 銀芽炒鮑絲
<i>Finely shredded abalone stir-fried with crunchy bean sprouts</i> | \$ 38.00 |
| 7) | 蝦子燒海參
<i>Braised sea cucumber in an oyster sauce flavored with shrimp roe</i> | \$ 24.00 |
| 8) | 蒜子瑤柱甫
<i>Conpoy and fresh garlic braised in a thick oyster sauce with seasonal vegetables</i> | \$ 38.00 |
| 9) | 紅燒海味盆
<i>A combination of dried seafood sea cucumber, conpoy, fish maw and shiitake mushrooms braised in an oyster sauce</i> | \$ 48.00 |





魚翅類 Shark's Fin

	例 Regular	每位 Person
1) 紅燒大包翅 <i>Premium shark's fin In a thick chicken broth garnished with bean sprouts and shredded cured ham</i>		\$ 68.00
2) 菜膽燉大包翅 <i>Double boiled premium shark's fin with heart of bok choy</i>		\$ 68.00
3) 高湯燉大包翅 <i>Premium shark's fin served with clear supreme soup, bean sprouts and shredded cured ham</i>		\$ 68.00
4) 肘子燉大包翅 <i>Premium shark's fin double boiled with sliced Chinese cured ham in clear supreme soup</i>		\$ 68.00
5) 紅燒竹笙包翅 <i>Premium shark's fin Braised in a thick supreme broth with bamboo fungi</i>		\$ 68.00
6) 乾隆大包翅 <i>Premium shark's fin on a bed of mixed seafood bathed in a thick chicken stock</i>		\$ 68.00
7) 鮮蟹肉乾撻勾翅 <i>Premium shark's fin served with fresh crab meat</i>		\$ 68.00
8) 蟹肉燴生翅 <i>Shark's fin in a Alaska king crab bisque</i>	\$ 80.00	\$ 28.00
9) 紅燒雞絲生翅 <i>Shark's fin and shredded chicken in a thick chicken stock</i>	\$ 80.00	\$ 28.00
10) 鮑參海味翅 <i>Abalone, fish maw and sea cucumber in a shark's fin soup</i>	\$ 68.00	\$ 18.00

特式飯麵類 Rice and noodles

1) 宮庭黃金飯 <i>Shrimp and egg fried rice omelet</i>	\$ 18.00
2) 鮑魚雞粒炒飯 <i>Imperial fried rice of diced abalone and chicken</i>	\$ 18.00
3) 閣佬炒飯 <i>"Billionaire's" fried rice with finely shredded conpoy and egg white</i>	\$ 16.00
4) 魚子蟹肉炒飯 <i>Fresh crab meat fried rice duded with fish roe</i>	\$ 16.00
5) 楊州炒飯 <i>"Young Chow" fried rice</i>	\$ 14.00
6) 蝦子燒伊麵 <i>Wok-fried e-fu noodles dusted with shrimp roe</i>	\$ 16.00
7) 蟹肉伊麵 <i>Hy yo yee min e-fu noodles served with crabmeat and sprouts in supreme soup</i>	碗 Small \$ 8.50 碗 Large \$ 16.00
8) 星州炒米 <i>Singapore style fried vermicelli with shrimp and pork, scented with curry</i>	\$ 14.00
9) 金巢炒貴刁 <i>Fried rice noodles with shrimp, pork and scented with curry in a potato nest</i>	\$ 14.00
10) XO醬乾炒牛河 <i>Fried rice noodles with sliced beef in a conpoy chili sauce</i>	\$ 14.00
11) 廣東炒麵 <i>Cantonese noodles an arrangement of mixed seafood and assorted meat set on a bed of crispy fried noodles</i>	\$ 16.00
12) 楊州窩麵 <i>A noodle soup with mixed seafood, assorted meat and seasonal vegetables</i>	\$ 18.00





甜品類 *Dessert*

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| 1) | 杏汁燉官燕
<i>Imperial swallow's nest, double boiled in a sweetened almond soup</i> | 每位 \$80.00 per person |
| 2) | 冰花燉官燕
<i>Imperial swallow's nest, double boiled in light syrup</i> | 每位 \$80.00 per person |
| 3) | 水晶西米露
<i>Steamed crystal tapioca cake</i> | \$ 3.30 |
| 4) | 奶皇馬拉卷
<i>Steamed spongy roll</i> | \$ 3.30 |
| 5) | 京式皮蛋酥
<i>Baked preserved egg in a puff pastry</i> | \$ 4.80 |
| 6) | 清心蔗汁糕
<i>Sugar cane jelly</i> | \$ 3.30 |
| 7) | 椰汁燉雪蛤
<i>Double boiled sweetened coconut soup with frog jelly</i> | 每位 \$12.00 per person |
| 8) | 咖啡芝士糕
<i>Cappuccino truffle cheesecake enrobed in a chocolate caramel sauce served with fresh berries</i> | \$ 7.00 |
| 9) | 咖啡雪糕燉蛋
<i>Grand Marnier creme brulee and espresso ice cream</i> | \$ 7.00 |
| 10) | 合時凍布甸
<i>Seasonal pudding
(please ask your server about today's selection)</i> | 每位 \$ 4.80 per person |
| 11) | 合時果盆
<i>Seasonal fruit (Minimum 2 person)</i> | 每位 \$ 2.50 per person |
| 12) | 滋潤糖水
<i>Chinese sweet soup
(please ask your server about today's selection)</i> | 每位 \$ 3.30 per person |

餐酒目錄
Wine List



WINE AND CANTONESE CUISINE



*Such complex food, how do you know what wine to drink?
The world of wine is as complex as Chinese food.
The simpler the dish, the simpler the wine. If in doubt,
Champagne goes with everything.
While the pairing of white wines with seafood and chicken,
and red wines with red meats is to be considered,
the unique and exotic flavorings of Chinese sauces and methods
of cooking also come into play.
Riesling has a floral nose and is ideal with
medium spiced steamed dishes.
Pinot Gris is a full flavored wine with low acidity and is ideal
with plain poached fish or seafood.
Local Chardonnays from Ontario are well matched with
milder dishes with medium spice,
while Californian and Australian Chardonnays are better suited
to heavier seafood sauces.
Cabernet Sauvignon is a full bodied wine that is ideal with beef,
lamb, and duck in strongly flavored sauces such as
Hoisin or black bean,
while Pinot Noir goes well with beef, lamb, and duck in
a lighter form.
Nebbiolo originates from Italy and is well suited to
heavy dishes of dark meats.
The Metropolitan Hotel's resident Sommelier would be happy to
assist you in making the perfect selection to
accompany your dinner.
Bon appetite!*



WHITE WINES

CHAMPAGNE

POL ROGER, CUVÉE RESERVE, BRUT, NV	\$ 80.00
MOËT & CHANDON, BRUT, NV	\$ 90.00
LAURENT-PERRIER, BRUT, NV	\$ 90.00
DOM PERIGNON, MOËT & CHANDON, REIMS, 1990	\$ 195.00
CRISTAL LOUIS ROEDERER, REIMS, 1990	\$ 230.00

SPARKLING WINES

SEGURA VIUDAS, SPAIN, NV	\$ 35.00
CODORNU NAPA, BRUT, NAPA VALLEY, NV	\$ 55.00
MUMM CUVÉE NAPA, BRUT PRESTIGE, NAPA VALLEY, NV	\$ 65.00

ALSACE

SYLVANER, CRYSTAL D'ALSACE, DOPFF & IRION, 1997	\$ 32.00
RIESLING, LÉON BEYER RESERVE, 1997	\$ 39.00
PINOT BLANC, TRIMBACH, 1996	\$ 39.00
TOKAY PINOT GRIS, LÉON BEYER, 1997	\$ 45.00
GEWÜRZTRAMINER, DOPFF & IRION, 1997	\$ 48.00
RIESLING, RESERVE, PIERRE SPARR, 1997	\$ 48.00
PINOT GRIS, CARTE D'OR, PIERRE SPARR, 1997	\$ 49.00
RIESLING, SCHONEBOURG, GRAND CRU, PIERRE SPARR, 1996	\$ 75.00
GEWÜRZTRAMINER, SPOREN, GRAND CRU, PIERRE SPARR, 1996	\$ 75.00

BURGUNDY

CHARDONNAY, LOUIS LATOUR, 1996	\$ 49.00
PULIGNY MONTRACHET, JEAN MARC BOILLLOT, 1 ER CRU, 1996	\$ 160.00
BATARD-MONTRACHET, GRAND CRU, DOMAINE LEFLAIVE, 1993	\$ 330.00
BATARD-MONTRACHET, GRAND CRU, DOMAINE LEFLAIVE, 1994	\$ 330.00

ITALY

SOAVE, LEONILDO PIEROPAN, VENETO, 1994	\$ 50.00
PINOT GRIGIO, TIEFENBRUNNER, ALTO ADIGE, 1997	\$ 52.00

GERMANY

RIESLING, RIVERSIDE, BALBACH, RHEINHESSEN, 1997	\$ 33.00
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WHITE WINES

CALIFORNIA

CHARDONNAY, NATHANSON CREEK, 1997	\$ 30.00
WHITE ZINFANDEL, TURNING LEAF, GALLO, 1997	\$ 35.00
SAUVIGNON BLANC, ROBERT MONDAVI, WOODBRIDGE, 1997	\$ 37.00
CHARDONNAY, ROBERT MONDAVI, WOODBRIDGE, 1997	\$ 39.00
CHARDONNAY, E & J GALLO, SONOMA, 1993	\$ 50.00
CHARDONNAY, COASTAL, ROBERT MONDAVI, 1997	\$ 52.00
SAUVIGNON BLANC, KENWOOD, SONOMA COUNTY, 1997	\$ 54.00
CHARDONNAY, ARROWOOD, GRAND ARCHER, SONOMA, 1996	\$ 70.00
ALLUVIUM, BERINGER, NAPA VALLEY, 1996	\$ 70.00
CHARDONNAY, CHATEAU ST. JEAN, ROBERT YOUNG, ALEXANDER VALLEY, 1991	\$ 75.00
CHARDONNAY, CAKEBREAD, NAPA VALLEY, 1997	\$ 100.00

OREGON

PINOT BLANC, ADELSCHEIM, 1993	\$ 54.00
CHARDONNAY, OAK KNOLL WINERY, WILLAMETTE, 1995	\$ 64.00

AUSTRALIA

CHARDONNAY, WOLF BLASS, 1998	\$ 50.00
SAUVIGNON BLANC, ABBEYVALE, 1997	\$ 75.00
CHARDONNAY, XANADU, MARGARET RIVER, 1996	\$ 80.00

NEW ZEALAND

SAUVIGNON BLANC, MONTANA, MARLBOROUGH, 1998	\$ 36.00
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CANADA

RIESLING, HILLEBRAND, NIAGARA, 1996	\$ 32.00
CHARDONNAY, INNISKILLIN, NIAGARA, NV	\$ 35.00
RIESLING, DRY, CAVE SPRINGS, NIAGARA, 1997	\$ 35.00
PIGNON, STONEY RIDGE, 1997	\$ 45.00
CHARDONNAY, RESERVE, CAVE SPRING, NIAGARA, 1995	\$ 58.00
CHARDONNAY, ALLIANCE, INNISKILLIN, NIAGARA, 1995	\$ 75.00

CHILE

CHARDONNAY, LA PALMA, 1996	\$ 35.00
SAUVIGNON BLANC, ECHEVERIA, 1997	\$ 38.00
CHARDONNAY, ECHEVERIA, 1996	\$ 45.00





RED WINES

BORDEAUX

MOULTON CADET, BARON PHILIP DE ROTHSCHILD, GIRONDE, 1997	\$ 39.00
CHATEAU PUYFOMAGE, BORDEAUX SUPERIEUR, SAINT-CIBARD, 1997	\$ 45.00
CHATEAU LAGRANGE LES TOURS, BORDEAUX SUPERIEUR, 1996	\$ 52.00
CHATEAU BEHERE, PAULLAC, CALMORE, 1996	\$ 80.00
CHATEAU CALON-SEGUR, ST. ESTEPHE, TROISIEME CRU, 1982	\$ 250.00
CHATEAU LOEYVILLE-BARTON, ST. JULIEN, DEUXIEME CRU, 1982	\$ 400.00

BURGUNDY

BEAUVOLAI'S VILLAGES, LOUIS JADOT, 1997	\$ 45.00
PINOT NOIR, LOUIS LATOUR, 1997	\$ 50.00
COTE DE BEAUNE-VILLAGES, JOSEPH DROUHIN, 1996	\$ 60.00
CLOS DE VOUGEOT, GRAND CRU, DOMAINE THOMAS-MOILLARD, 1991	\$ 189.00
BONNES-MAIRES, GRAND CRU, DOMAINE THOMAS-MOILLARD, 1991	\$ 189.00
CHAMBERTIN, CLQS DE BEZE, THOMAS-MOILLARD, 1991	\$ 230.00

RHONE

CÔTE-DU-RHÔNE, E. GUJGAL, 1995	\$ 48.00
CHATEAUNEUF-DU-PAPE, J. VIDAL FLEURY, 1992	\$ 85.00

ITALY

CISPIANO, CHIANTI CLASSICO, 1995	\$ 45.00
AMARONE, TOMMASI, 1985	\$ 95.00
BRUNELLO, FATTORRIA DEI BARBI, 1979	\$ 155.00

CALIFORNIA

CABERNET SAUVIGNON, NATHANSON CREEK, NY	\$ 30.00
MERLOT, NATHANSON CREEK, NY	\$ 30.00
CABERNET SAUVIGNON, ROBERT MONDAVI, WOODBRIDGE, 1996	\$ 40.00
PINOT NOIR, PEDRONCELLI, SONOMA, 1995	\$ 30.00
CABERNET SAUVIGNON, PEDRONCELLI, SONOMA, 1996	\$ 59.00
ZINFANDEL, OLD VINES "LODI", KENWOOD, SONOMA VALLEY, 1996	\$ 62.00
CABERNET SAUVIGNON, MONDAVI UNFILTERED, NAPA, 1995	\$ 80.00
MERLOT, GRAND ARCHER, ARROWOOD, SONOMA, 1996	\$ 80.00
CABERNET SAUVIGNON, HEITZ, NAPA VALLEY, 1993	\$ 85.00

RED WINES

OREGON

PINOT NOIR, KING'S RIDGE, REYNILL, 1996	\$ 65.00
PINOT NOIR, BETHEL HEIGHTS, WILLAMETTE, 1995	\$ 69.00

AUSTRALIA

CABERNET SAUVIGNON, YELLOW LABEL, WOLF BLASS, 1997	\$ 49.00
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CANADA

PINOT NOIR, INNISKILLIN, NIAGARA, 1997	\$ 36.00
GAMAY, CAVE SPRING, NIAGARA, 1997	\$ 39.00
CABERNET FRANC, STONEY RIDGE, NIAGARA, 1996	\$ 53.00
PINOT NOIR, INNISKILLIN, ALLIANCE, NIAGARA, 1995	\$ 83.00

CHILE

CABERNET SAUVIGNON, LA PALMA, 1997	\$ 34.00
CABERNET SAUVIGNON, RESERVE, LA PALMA, 1997	\$ 45.00
MERLOT, LA PALMA, 1997	\$ 56.00

DESSERT WINES

VINSANTO, SANTORINI, SANTO WINES, GREECE, 1993 (750ML)	\$ 60.00
TOKAJI ASZU, 5 PUTTONYOS, ROYAL TOKAJI, HUNGARY, 1991 (500ML)	\$ 60.00
ICE WINE, VIDAL REIF, NIAGARA, 1996 (375ML)	\$ 79.00
ICE WINE, VIDAL, INNISKILLIN, NIAGARA, 1996 (375ML)	\$ 89.00





WINES BY THE GLASS

WHITE WINE (5 OZ)

SAUVIGNON BLANC, MONTANA, MARLBOROUGH, NEW ZEALAND, 1997	\$ 7.50
WHITE ZINFANDEL, TURNING LEAF, GALLO, CALIFORNIA, 1997	\$ 7.50
CHARDONNAY, ROBERT MONDAVI, WOODBRIDGE, CALIFORNIA, 1997	\$ 8.25
RIESLING, LEON BEYER RESERVE, ALSACE, FRANCE, 1997	\$ 8.25

RED WINE (5 OZ)

CABERNET SAUVIGNON, NATHANSON CREEK, CALIFORNIA, 1996	\$ 7.00
CABERNET SAUVIGNON, ROBERT MONDAVI, WOODBRIDGE, CALIFORNIA, 1996	\$ 8.50
CABERNET SAUVIGNON, YELLOW LABEL, WOLF BLASS, AUSTRALIA, 1997	\$ 10.50
PINOT NOIR, LOUIS LATOUR, BURGUNDY, FRANCE, 1997	\$ 10.50

DESSERT WINES (2 OZ)

ICE WINE, VIDAL, INNISKILLIN, NIAGARA, 1996	\$ 12.00
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PORTS (2 OZ)

TAYLOR'S LBV	\$ 6.00
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SHERRIES (2 OZ)

HARVEY'S BRISTOL CREAM	\$ 6.50
AMONTILADO TIO PEPE-FINO	\$ 6.50
DRY SACK-FINO	\$ 6.50
HARVEY'S MED-DRY	\$ 7.50

SAKE (6 OZ)

GEKKEIKAN, JAPAN	\$ 6.95
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COGNAC

1 OZ PERSONAL BOTTLE

HENNESSY V.S.	\$ 6.50	\$ 169.00
REMY MARTIN V.S.	\$ 6.50	\$ 169.00
COURVOISIER V.S.	\$ 6.50	\$ 169.00
REMY MARTIN V.S.O.P.	\$ 8.50	\$ 195.00
COURVOISIER V.S.O.P.	\$ 8.50	\$ 195.00
HINE RARE AND DELICATE	\$ 18.50	\$ 400.00
HENNESSY X.O. FINE CHAMPAGNE	\$ 22.00	\$ 450.00
REMY MARTIN X.O. IMPERIAL	\$ 22.00	\$ 450.00
HINE ANTIQUE	\$ 35.00	\$ 600.00
HENNESSY PARADIS	\$ 60.00	\$ 800.00
LOUIS XIII REMY MARTIN	\$ 85.00	\$ 2200.00

ARMAGNAC

1 OZ PERSONAL BOTTLE

SEMPY V.S.O.P.	\$ 8.50	\$ 195.00
MARQUIS DE MONTESQUIOU V.S.O.P.	\$ 16.50	\$ 300.00
MARQUIS DE MONTESQUIOU X.O.	\$ 18.00	\$ 320.00
BAS ARMAGNAC, CHATEAU DE PRADA, 1981	\$ 23.00	\$ 480.00





茶 CHINESE TEA

The art of tea is to good Chinese cooking as the study of wine is to French cuisine. Great tea is of both culinary and medicinal benefits. Connoisseurs have long recognized that good origin, climate, and processing are critical to producing good tea leaves, and that the water used, temperature, utensils and technique are critical to proper brewing. In many areas of Asia, the service of tea is a solemn ceremony.

Lai Wah Heen has collected samples of some of the best tea varieties from Asia. Please ask our manager to assist you in picking the tea leaves you desire, and conduct a tea ceremony to enhance your dining experience.

- 1) “鐵觀音”烏龍茶 --- 閩南安溪
“Tien Kwan Yung” of Oolong Tea --- Minnan, Anxi
\$ 4.00 Per Person 位 6 Brews 泡
- 2) 陳年雲南普洱茶 --- 雲南孟海
“Pu Er” of Green Compressed Tea --- Yunnan, Meng Hai
\$ 4.00 Per Person 位 6 Brews 泡
- 3) “女兒紅”玫瑰花紅茶 --- 安徽祁門
“Rosy Scented” of Black Tea --- Anhui, Qimen
\$ 4.00 Per Person 位 4 Brews 泡
- 4) “龍珠”香片茶 --- 福建
“Dragon Balls, Jasmine Scented” of Oolong Tea --- Fujian
\$ 4.00 Per Person 位 6 Brews 泡
- 5) “銀針白毫”壽眉茶 --- 福建
“Flowery Pelae (Silver Needles)” of Shou Mee --- Fujian
\$ 4.00 Per Person 位 3 Brews 泡
- 6) “馬蹄城”烏龍茶 --- 閩北武夷
“Mankey Picked” of Oolong Tea --- Minbei, Wuyi
\$ 8.00 Per Person 位 6 Brews 泡
- 7) 龍井綠茶 --- 杭州西湖
“Dragon Well Longing” of Green Tea --- Xihu of Hang Zhou
\$ 9.00 Per Person 位 3 Brews 泡

各款名茶均以中國紫砂茶壺或日本骨瓷燗盅沖泡及品奉
At Lai Wah Heen, our tea is brewed using purple clay pottery pot or served in Japanese fine bone china. Depending on variety, each serving is good for 3 to 6 brews.







WINE LIST

Red Wines

natural flavor-mates with steaks, chops, roasts and the hearty types of main course dinners.

White Wines

superb with fish, seafood, chicken and lighter delicate types of main course foods.

Champagne & Rosé Wines

are proper before, during and after dinner.

Bin No.

American Champagne

		Bottle	Half Bottle
1	Great Western Extra Dry and Pink	12.50	6.50
5	Paul Masson Extra Dry or Pink	12.50	6.50

Imported Champagne

		Bottle	Half Bottle
8	G.H. Mumm Extra Dry	23.00	11.50
9	G.H. Mumm Cordon Rouge	23.00	11.50
12	Piper Hiedsieck Extra Dry	25.00	12.50
13	Piper Hiedsieck Brut	25.00	12.50

American Sparkling Burgundy & Rosé

		Bottle	Half Bottle
22	Paul Masson Very Cold Duck	12.50	6.50
23	Great Western Sparkling Burgundy	12.50	6.50
25	Paul Masson Sparkling Burgundy	12.50	6.50

Imported Sparkling Burgundy & Rosé

		Bottle	Half Bottle
21	Chauvet Red Cap	18.00	9.00
30	Lancer's Portuguese Rosé Wine	12.50	6.50
31	Mateus Rose Crackling	12.50	6.50

American Still Red Wines

		Bottle	Half Bottle
52	Manischewitz Cream Concord	8.00	
53	Great Western Still Burgundy	8.00	4.50
55	Paul Masson Still Burgundy	8.00	4.50
56	Paul Masson Vin Rosé	8.00	4.50

Imported Red & Still Rosé Wines

		Bottle	Half Bottle
43	Chianti Rulino Red	10.50	5.50
44	Kijala Cherry Danish Wine	10.50	
45	B & G Beaujolais	11.00	5.50
47	Mateus Still Rosé	9.00	4.50

American White Wines

		Bottle	Half Bottle
63	Great Western Sauterne	8.00	4.50
64	Paul Masson Dry Sauterne	8.00	4.50
74	Great Western Rhine Wine	8.00	4.50
75	Manischewitz Cream Concord	8.00	

Imported White Wines

		Bottle	Half Bottle
72	B & C Chablis	15.00	7.50
78	Blue Nun Liebfraumilch	9.50	5.00
79	B & C Sauterne	9.50	5.00

Aperitif Wines

		Bottle	Half Bottle
	American Port & Sherry	8.00	
	Harvey Bristol Cream Sherry	21.00	
	Dubonnet	9.00	

NOTE: Our cellar is replete with the best in Liqueurs and Cognacs. To avoid any error in your wine choice, please order by Bin No.

LATIN

DINNER MENU

Appetizers

Chilled Grapefruit Juice .50 . . . Chilled Tomato Juice .50
 Fresh Florida Fruit Cocktail .75 . . . Half Grapefruit .75
 Panamanian Jumbo Shrimp Cocktail 3.25
 One Jumbo Egg Roll 1.35
 Antipasto Special 3.50
 Marinated Filet of Herring in Sour Cream 1.75
 Lump Back Fin Crabmeat Cocktail 3.25
 Six Blue Point Oysters on Half Shell 2.50
 Six Cherry Stone Clams on Half Shell 2.50

Soups

FRENCH ONION SOUP .75 SOUP D'JOUR .75
 WONTON SOUP — Chinese Ravioli Filled With Finely Chopped Meat 1.60
 INDIVIDUAL TOSSED SALAD (Choice Dressing) 1.25
 French, Italian or Russian
 (Roquefort .25 extra)

Entrees

CHOPPED SIRLOIN STEAK, MUSHROOM SAUCE 7.25
 BROILED FILET OF FLOUNDER, BUTTER SAUCE 7.45
 LOBSTER NEWBURG EN CASSEROLE 8.95
 CHICKEN A LA KING EN CASSEROLE 7.25
 LUMP BACK FIN CRAB MEAT A LA DEWEY AU GRATIN 8.95
 BROILED SOUTH AFRICAN LOBSTER TAILS, DRAWN BUTTER 10.95
 BREADED MILK-FED VEAL CUTLET, TOMATO SAUCE 8.25
 ROAST STUFFED TURKEY WITH GIBLET GRAVY AND CRANBERRY SAUCE 7.25
 BROILED HALF SPRING CHICKEN 7.25
 ROAST PRIME RIBS OF BEEF AU JUS 9.50
 BROILED PRIME SIRLOIN STEAK 9.95
 FILET MIGNON, MUSHROOM CAP 10.95

Vegetables

Fresh Garden Veg. .25 Baked Idaho Potato .25 Cole Slaw .25 Winesap Applesauce .25
 (sour cream and chives .25 extra)

Desserts

Jello with Whipped Cream .50 Ice Cream .95 Melon in Season 1.25
 Bisque Tortoni .50 Shortcake 1.50 Sherbet .95
 Half Grapefruit .75 Chocolate Eclair 1.25 Apple Pie .95
 May we suggest an after-dinner drink Cheese Cake 1.25

Beverages

COFFEE .25 TEA .25 MILK .25 SANKA .25
 Immediate Service on Personalized Inscribed Occasion Cake

FROM OUR CHINESE KITCHEN

PLEASE ORDER BY NUMBER

- | | |
|---|---|
| 1. Chicken Egg Drop Soup .85
Eggs whipped into rich soup puree | 9. Shrimps in Lobster Sauce 8.95
Steamed Rice |
| 2. Wonton Soup 1.60
Chinese ravioli filled with finely chopped meat | 11. Barbecued Shrimp 8.95
Jumbo shrimp in charcoaled bacon blankets served with tomato sauce |
| 3. Jumbo Egg Roll (1) 1.35
A saute of crispy fresh celery with meat in a thin layer of egg dough fried to a crispy brown | 13. Chinese Pepper Steak 9.95
Pilaf of fluffy rice |

POLYNESIAN DINNER 9.25
 Egg Roll, Barbecued Spare Ribs, Fried Rice, Fried Shrimp, Chicken Chow Mein

- | | |
|---|----------------------------|
| 4. Barbecued Spare Ribs 4.55
Succulent spare ribs marinated in Chef's special sauce | 14. Pork Fried Rice 6.95 |
| 5. Roast Pork, Hot or Cold 3.95
Strips of tenderloin of pork marinated in imported soy sauce and barbecued | 15. Chicken Chow Mein 6.95 |
| 6. Roast Pork Chop Suey 6.95 | 16. Shrimp Chow Mein 8.25 |
| | 17. Shrimp Fried Rice 8.25 |

行所總發行大藥房總發行所總發行

CASINO

Choice Liquors

COCKTAIL

Manhattan	1.55
Marini	1.55
Rob Roy	1.55
Whiskey Sour	1.55
Old Fashioned	1.55
Bacardi	1.55
Daiquiri	1.55
Alexander [Gin]	1.65
Orange [Brandy]	1.65
Orange Blossom	1.65
Side Car	1.65
Stinger	1.65
Jack Rose	1.55
Pink Lady	1.55
Vodka & Tonic	1.55
Gin & Tonic	1.55
Scotchdriver	1.55
Bloody Mary	1.55
Scotch Sour	1.55
Grasshopper	1.55
Rum Collins	1.55
Toni Collins	1.55
Sloe Gin Fizz	1.55
Gin Rickey	1.55
Gin Fizz	1.55
Champagne	1.65
Rum & Coke	1.65
Pink Squirrel	1.65

GIF

Seagram	1.5
Gordon's	1.5
Gilbey's	1.5
Beefeater	1.6
Tanqueray	1.6

VODKA

Smirnoff (80 Proof)	1.5
Gilbey's (80 Proof)	1.5

BEER and AL

Budweiser	1.2
Michelob	1.5
Miller's High Life	1.2
Schlitz	1.2
Heineken's Imported Beer	1.6
Lowenbrau Imported Beer	1.6

SCOTCH WHISKY

Seagram 100 Piper	1.5
Black & White	1.5
J & B	1.4
Chivas Regal [12 yr.]	1.4
Cutty Sark	1.5
Dewar's White Label	1.4
Johnnie Walker Black	1.4
Johnnie Walker Red	1.5

BOURBO

Old Grand Dad	1.
Old Taylor	1.
Jack Daniels	1.
Old Forester	1.
Firestorm Ranchman	1.

CANADIAN WHISKE

Canadian Club	1
Seagrams V.O.	1
Seagram Crown Royal	1

BLENDING WHISKEY

Four Roses	1.5
Imperial	1.5
Schenley Reserve	1.5
Seagram 7 Crown	1.5

IRISH WHISKEY

Bushmill's	1.5
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BRANDY AND COGNAC

Martell's	1.6
Courvoisier V.S.	1.6
Hennessy 3 Star	1.6
Coronet V.S.Q.	1.5
Metaxas 7 Star	1.4
Paul Masson	1.3

CORDIAL

IMPORTES

Benedictine D.O.M.	1.
B&B D.O.M.	1.
Cherry Heering	1.
Drambuie	1.
Grand Marnier	1.
Green Creme de Menthe	1.
Creme de Banane	1.
Anisette	1.
Tia Maria	1.
Galliano	1.
Triple Sec	1.

AMERICA

Creme de Cacao	1.
Rock and Rye	1.
Blackberry	1.
Apricot	1.
Peach	1.
Southern Comfort	1.
Cherry Liqueur	1.
Cointreau	1.

MINERAL5 Pepsi Cola – Diet Pep



A Very Special Season



TICKETS ON SALE AT —

- All Ticketron Outlets
- Bag & Baggage, Wilmington, Del.
- John Wanamaker Ticket Office
13th & Market Streets, Philadelphia
- Hobby Hut, Woodbury, N. J.
- Trenton Ticket Service, Trenton, N.J.

FOR FURTHER INFORMATION OR RESERVATIONS
CALL THE LATIN CASINO OFFICE
PHILA. 215/923-4343 NEW YORK 212/226-0033 NEW JERSEY 609/665-3600

LATION

MON., JAN. 20 - SUN., JAN. 26
JACKIE WILSON
BLUE MAGIC

MON., JAN. 27 - SUN., FEB. 2
RICH LITTLE
BILLY ECKSTINE

FRI., FEB. 7 - SUN., FEB. 16
THE TEMPTATIONS
Sister Sledge

MON., FEB. 17 - SUN., FEB. 23
SHECKY GREENE
MARILYN MICHAELS

MON., FEB. 24 - SUN., MAR. 2
THE FIFTH
DIMENSION SHOW
Entertainment charge \$2.00
Monday thru Sunday

MON., MAR. 3 - SUN., MAR. 9
THE SPINNERS
B. B. KING

MON. MAR. 10 - SUN., MAR. 16
FRANKIE VALLI and
THE FOUR SEASONS
with JAY BLACK and
THE AMERICANS

THURS. MAR. 27 - SUN., APR. 6
THE AL GREEN
SHOW

MON., APR. 7 - SUN., APR. 13
THE ROBERT GOULET
SHOW

MON., APR. 14 - THURS., APR. 24
JOHN DAVIDSON
JOAN RIVERS

FRI., APR. 25 - SUN., MAY 4
THE SAMMY
DAVIS JR. SHOW
Entertainment charge \$2.00
Monday thru Thursday
\$3.00 Friday, Saturday, Sunday

MON., MAY 5 - SUN., MAY 11
TONY ORLANDO
AND DAWN

FRI., MAY 23 - SUN., JUNE 1
THE RICHARD
PRYOR SHOW

MON., JUNE 2 - SUN., JUNE 8
DON RICKLES SHOW

MON., NOV. 3 - SUN., NOV. 9
THE ROY CLARK
SHOW

OUR À LA CARTE MINIMUMS

MONDAY THRU THURSDAY
1st Show 8:00 P.M. \$7.00 plus \$1.00 entertainment charge unless otherwise noted
2nd Show 11:00 P.M. \$5.00 plus \$1.00 entertainment charge unless otherwise noted

FRIDAY, SATURDAY, SUNDAY
All Shows \$8.50 plus \$1.00 entertainment charge
FRIDAY 8:00 P. M. — 11:00 P. M. SATURDAY 7:30 P. M. — 11:00 P. M. SUNDAY 4:30 P. M. — 8:00 P. M.

Free Parking

CASINO

Group Rates

Prix Fixe Menu

Appetizers

Celeriac Soup

Mescun Salad
Poached Scallops, Orange Segments, Citrus Vinaigrette

Kung Pao Calamari
Crispy fried Calamari, Macadamia Nuts, Cucumber Chips

Salmon Tartar
Gaufrette Potatoes, Mustard Dill Sauce

Steamed Shrimp Dumplings
Scallion and Soy Consommé

Entrées

Broiled Branzini Fillets, Calamata Olive Vinaigrette
Oven Roasted Tomatoes, Artichoke Ravioliniis

Roasted Veal Medallions, Port Wine-Thyme Reduction
Caramelized Apple Chutney, Swiss Chard, Maple- Sweet Potato Mash

Miso Glazed Sea Bass, Red Wine Reduction
Steamed Bok Choy, Jasmine Rice Pilaf

Pan-Seared Duck Breast and Leg Confit, Five Spice Sauce
Roasted Shiitake Mushrooms, Braised Endive

Braised Osso Bucco
Roasted Garlic Mashed Potatoes, Sautéed Rock Shrimp, Wilted Greens

A La Carte

Appetizers

Tomato Bisque

Braised Artichoke Salad, Frisée Greens, Haricot Vert, Zebra Tomatoes
Extra Virgin Olive Oil, Aged Balsamic Vinegar, Shaved Parmesan Cheese

Veal Sweetbreads, Chanterelle Mushrooms, Crispy Pastry
Cabernet-Tarragon Reduction

Spiced Shrimp Tempura, Shaved Fennel-Jicama Salad
Honey Mustard Sauce

Eggplant & Kalamata Olive Ravioli, Tomato Sauce Povençal

Seasonal Oysters on the Half Shell, Cocktail and Mignonette Sauces

Sautéed Hudson Valley Foie Gras, Roasted Lady Apples, Mache Greens
Balsamic Reduction

Main Courses

Roasted Filet Mignon of Beef, Black Truffle-Port Wine Sauce
Forest Mushroom Ragout, Red Swiss Chard, Scallion Potato Pancake

Organic French Breast of Chicken, Sun-Dried Tomata, Goat Cheese Stuffing Sweet
Patata Purée, Brussels Sprouts, Pine Nuts, Applewood Smoked Bacon

Pan-Seared Diver Sea Scallops, Brunaise of Vegetables, Mashed Parsnips
Tender Leeks Fondue, English Pea Caulis

Steamed Cosco Bay Black Cod, Picholine Olive Compote
Roasted Peppers, Artichokes, Baby Greens, Carrat Custard, Chive Oil

Main Lobster Risotto, Black Truffle Essence, Wild Mushrooms, Steamed Asparagus,
Shaved Pecorino Romano Cheese

Lotos Classic

Prime Dry Aged New York Sirloin Steak, Bordelaise Wine Sauce
Fricassee of Baby Vegetables, Grilled Red Onion, Potato Latkes

Roasted Domestic Rack of Lamb Persille, Mint Infused Lamb Jus
Haricot Vert, Cannellini and Yellow String Beans

Lotos Jumbo Lump Crab Cake, Mustard Basil Sauce
Steamed Asparagus, Roasted Red Peppers, Cherry Tomatoes, Cappellini Pasta Cake



Pan Roll	蛋黃包	1.20
Foot Roll	叉燒包	1.20
Steamed or Fried Dumplings	雲吞	2.60
Steaming or Frying Dumpling	叉燒包	2.75
Moosemilk Curd	蝦子麵	3.75
Peppercorn Cream	黑椒	\$0.75
Combination Appellizer (1 Steaming Dumpling, 2 Foot Roll, Chicken, Pork, and Moose Stick)		\$10.00

Wanton Soup	雲吞麵	1.50
Eggstir-fry Soup	蔥爆蛋	1.25
Dog Drop Soup	神農狗肉湯	1.45
*Hotstir-fry Soup	蔥爆肉	1.75
Szechuan Cauliflower Soup	蔥爆花	2.00
100-Year-Old Owl Saliva Soup	雙花	4.40
Lucky Garden Mindless Soup	蔥爆肉	2.25
Numbing Chicken in Velvet Soup	蔥爆雞	3.50



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|------------------------------|---------|-------|
| **Twice Convicted Pork | 五 條 肉 | 8.75 |
| Pork with Exhaust | 文 昌 肉 | 8.50 |
| *Ginger Raps of Pork | 薑 肉 | 3.25 |
| Sun Time Pork | 日 時 肉 | 3.00 |
| Rollup Pork with Shline | 什 錦 卷 肉 | 0.35 |
| Meow-Meow Pork | 貓 叫 肉 | 15.15 |
| Retarded Pork | 魚 腦 花 | 9.99 |
| Severely Retarded Pork | 魚 肝 油 | 2.22 |
| ****Pork 'Dome of Flame | 火 球 肉 | 12.85 |
| Sweet and Repugnant Pork | 甜 不 辣 肉 | 8.85 |
| Disgraced Pork with Guey Gum | 千 金 肉 | 8.75 |

(come w / brown rice)

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|---------------------------------------|-------|-------|
| Chin Smoked Duck | 大 手 鴨 | 12.50 |
| Golden Shower Duck (order in advance) | 金 仁 鴨 | 24.00 |
| Duck In Raddle | 紅 鴨 | 11.50 |
| Quick Duck | 快 鴨 | 7.50 |
| Stir-fry Representative Duck | 鴨 片 | 9.15 |
| Stir-fry Representative Duck | 鴨 片 | 9.15 |
| Duck Bone Wishing | 鴨 骨 立 | 9.15 |
| Lignit Duck | 鴨 骨 立 | 9.15 |
| Lignit Chicken | 鴨 骨 立 | 9.15 |
| Salt Battered Chicken | 鴨 骨 立 | 9.15 |
| Stir-fry Representative Chicken | 鴨 骨 立 | 9.15 |
| Connective Tissue Chicken | 鴨 骨 立 | 9.15 |
| Chicken In Aisle | 鴨 骨 立 | 9.15 |
| Stir-fry Chicken and Mold | 鴨 骨 立 | 9.15 |
| Peking Chicken | 鴨 骨 立 | 9.15 |

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|----------------------|-------|-------|
| Beef with CC Rainbow | 中式牛腩 | 0.35 |
| Twice Disguised Beef | 芥蘭牛肉片 | 0.35 |
| *Sed Lee Beef | 蒜茸牛肉片 | 0.35 |
| *Sed Lee Lamb | 蒜茸羊腩片 | 0.15 |
| ***Frightened Beef | 豉汁牛腩 | 12.95 |
| Lamb with Dick | 椰菜羊腩 | 32.00 |
| Gutter Shine Beef | 豉汁牛腩 | 7.95 |
| Gutter Shine Lamb | 豉汁羊腩 | 0.35 |
| Sed Bug Lamb | 豉汁羊腩 | 0.15 |
| Sir Crazy Beef | 豉汁牛腩 | 0.50 |
| Sir Crazy Lamb | 豉汁羊腩 | 0.45 |
| | 豉汁牛腩 | 0.35 |



***** *General Hoi! Chicken* 鸡肉炒蛋 10.95
High-impact, low-yield chicken is flamed, bombarded with spices, and
force-marched to your table.

Doubled-Over Chicken 干燒蟹肉 10.99
Double order of golden-fried chicken is bent over mound of steaming
squashed vegetables and brought to completion by our willing chef.

****Phoenix and Dragon 鳳凰雞球 11.15**
What can only be described as chicken is flash-fried, then forced to lie in same bed of noodles with smiling beef. Special paint sauce is sprayed, then taken away, leaving you helpless.

Phoenix and Griffin 紅燒明蝦 9.95
Slowly smothered chicken is bound back-to-back with newly discovered
lamb. You'll cry out for help when you discover the surprise under the
noodles.

Phoenix and Seahawk 海鮮大會 8.75
Take Seattle and three points.

Happy Family Chicken 生炒蝦仁 11.50
An inexpensive blend of chicken, vegetables, rice, noodles, more noodles, more rice, and chicken incestuously blended on an attractive plate. One owner, like now.

Exploding Oven Beef 炸響蝦 9.95
Special clay pot from Manchuria is heated beyond endurance and brought directly to your table. A holocaust of beef and vegetables that will leave you asking, "What's burning?"

Fluorescent Beef 鮮菇蟹肉 9.95
More beef than you would like to eat is slowly drowned in a tub of deep-fried noodles until it gives up a rainbow-colored oil slick.

Lamb in Spit 炒龍蝦 10.50
Lamb is skewered in spit, then slowly roasted in the juices. When it's done, it's robed in lugnuts and mushroom caps and disemboweled at your table.

Lucky Garden Cleo Bene 干燒龍蝦 4.50
Wontons are stuffed with cheese, steamed in a wok, and served with
special tomato sauce.

******Boet People Prawns** 龍蝦 11.95
Hand-held prawns are skillfully oiled, placed in an individual bamboo boat, and set afloat on a sea of transcendental noodle. Open it up and all the smells of the world are released into your face.

Wholesale Shrimp and Vegetables 干燒蝦仁 10.95
Cousin has made price too good to ignore. Jumbo shrimp harvested at the height of menstruation are battered, then have an accident over glistening bok choy.

A marriage of convenience of long-chewing "Salt of the Sea" and Chef Huan's hundred-year-old pork. 相敬魚片 8.50

Shredded Sea Bass with Treefeet 龍蝦 10.95
Black fungus that grows between roots of "yin-chiao" tree is rarely toxic
taste treat. Thrown at high speed over solo bass.

Buddhe Dream Trance 蝦仁鍋巴 7.50
For centuries, the peasants of Hunan Province have used their native mushrooms and fungi to feed, heal, and reduce inhibitions at parties. Reputed to have mild tranquilizing and aphrodisiac properties. This simple steamed mushroom dish is our most requested special.

SPECIAL TROPICAL COCKTAILS
(come w/little umbrella)

Hong Kong Heart Punch 豆豉 6.50
Outlawed in most states, it's the vodka and nitroglycerin that make the difference in this one.

Bellowing Caucasian 蝦 6.75
32 full ounces of rye, 151-proof rum, and Gallieno. Finish it in under five minutes and the second one is served to you free in our beautiful rest room.

White Sleeve 炒 8.50
Vodka, rum, crème de menthe, and cream. Tiny umbrella and milkshake consistency appeal to ladies, then knock them unconscious.

Ben We Special Frozen "Love Cream" Colada 壳龍 7.50
Slightly acrid. With or without selt. Lovingly garnished with Sen-Sen.

Singapore Splint 千燒 5.15
Put heir on chest and ass in sling.

Samoan Stomach Pump \$ 7.00
Five kinds of liqueurs, rum, and V-8. Served only after you have paid
check and destroyed your driver's license.

Rum Blimbo 片 6.50
The laughs get louder and coarser after a couple of these fruit-juice-disguised time bombs.

Nanking Ninje 出 6.75
Gin, chertreuse, and jasmine tea. Sneaks in, slips down, and assassinates your troubles, memory, and liver.

Lucky Garden Martini 蝦仁 5.75
Gin, Kahlúa, and three olives. Be the first to order it, ever.

Chinese Coffee 炒蛋 4.00
The perfect way to end it all. Steaming black coffee laced with plum
liqueur and topped with frothy Cremora.

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SEAFOOD

(come w/ little man in red vest)

Shrimp with Mergaize	蝦米大蝦	10.50
Shrimp in Squid Ink	半只墨魚	10.20
Shrimp Shrimp	半只墨魚	10.20
Loaded Shorts Shrimp	炒墨魚	11.75
Sea Bass in Old Sauce	炒墨魚	12.50
Sea Bass in Strange Aroma	炒墨魚	12.95
Vinyl Scallop	西蘭花	9.95
Violet and Gray Scallop	西蘭花	9.95
Scallop in Funny Smell	西蘭花	9.95
Recovery Room Abalone	紅燒鮑	8.50
Gambing Dabli Lobster	紅燒蝦	18.50

VEGETARIAN DELIGHT

BARBARIAN
[coməˈbɜːr / bɜː]

No-Taste Tofu (Bean Curd)	半熟豆干	12.50
Nonspecific White Root	肉仁豆腐	14.85
*Lao-Tee Broccoli	菜花	8.50
Brainiac Broccoli	菜花	7.15
Buddha Dream Trance Mushroom (downtown only)	香菇	8.50
Sizzled Green Leaf	炒青菜	6.50
Shiny Green Leaf	炒青菜	6.50
Oil-Slick Green Leaf	炒青菜	6.50
Rayon Asparagus	芦笋	6.75

NOODLES

NEEDLES
(comes w/ toothpick)

Three Horror Lo Mein	三 鬼 麵	丁	6.50
Full Load Lo Mein	滿 載 麵	丁	6.50
Six Fats Lo Mein	六 福 麵	丁	6.50
Chow Fun with Duck Sport	鴨 肉 炒 麵	片	6.75
Old Sir Fui Chow Fun	老 師 炒 麵	丁	6.50
Chow Fun Homeless Style	無 家 炒 麵	丁	2.50
Chow Fun with Diced	丁 丁 炒 麵	丁	2.50
Curry Noodle with Balls	咖 哩 麵 球	丁	7.50
Curry Noodle with No Balls	咖 哩 麵 無 球	丁	8.50
Curry Noodle with Chubby	咖 哩 麵 粗	丁	7.50
Curry Noodle with Cramped Squid	咖 哩 麵 蜆	丁	7.50



DESSERTS

Misfortune Cookie	冰 店 批	90
Sordid Fruit	果 批	1.40
Squashuts	合 桃	2.85
Eggsmell Cake	蛋 餅 批	3.15

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Extra MSG on request





BEN WAS LUCKY GARDEN

The "Lucky Garden" is pleased to introduce our new chef, Huan Ling. Mr. Ling, as a young man, became apprenticed to the master chef, Huan Ling, who had by then developed "House of Kings" restaurant. Huan Ling had by then developed an unfortunate taste for gambling (and giving odds on) the fall of Hanoi, he cast his lot with the Americans, and soon became the largest procurer of novelty meats for the West Coast's booming Orient restaurant trade. The immigration authorities resented his case in 1988, and Huan took the opportunity to visit friends and relatives in New York. Ben Wei, met Huan during an all-night Matt Street poker game. The great chef's reputation had preceded him, and Ben and his business associates suggested as an alternative to Huan's IOUs, twenty years of cooking at "The Lucky Garden." The rest is history, and you're eating it.

In China it is 4120—the Year of the Dwarf. People born during the Year of the Dwarf are creative, sensitive, generous to their friends, and short.

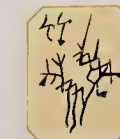
CHARACTER SUIT	BAWBOO SUIT	CIRCLE SUIT	THE FLOWERS	THE SEASONS	THE WINDS	GREEN, RED & WHITE DRAGONS
一万					東	發
二万					南	中
三万					西	
四万					北	

MAHJONG ROOM



APPETIZERS

PAI-KU (Spare ribs marinated in a special sauce and barbecued)	180.00
CANTUNG-CHI (Crispy fried Cantonese chicken)	180.00
KAI-CHI (Fried chicken wings served with hot garlic sauce)	140.00
CHI-CHUN-GUN (Chicken spring rolls)	140.00
CHAI-CHUN-GUN (Vegetable spring rolls)	140.00



SOUPS

TALUMIEN-T'ANG (Mixed meat noodle soup)	100.00
YE-CHEE-T'ANG (Seafood soup)	140.00
HUNG-TUNG-T'ANG (Wonton soup)	100.00
SUAN-LA-T'ANG (Szechwan Hot and Sour soup)	100.00
SU-MI-T'ANG (Sweet corn soup with chicken or asparagus)	100.00
MIEN-CHOY-T'ANG (Mixed vegetable noodle soup)	100.00



Red* Denotes Spicy Food

SEA FOOD SPECIALITIES

CHA-MING-H'SIA (Chinese special fried prawns)	450.00
SUAN TIEN H'SIA (Sweet and Sour prawns)	400.00
CHAOW-CHINAG- CHOONG-H'SIA (Prawns with ginger and spring onions)	400.00
TA SWAEN H'SIA (Prawns with mushrooms and bamboo shoots)	400.00

CHICKEN

*LA-CHAO-CHI (Dried chili chicken with dry chillies and ginger in Szechwan style)	250.00
SUAN CHI (Chicken in lemon sauce)	250.00
KWAN-CHI (Ginger chicken)	250.00
MO-KU-CHI-PIEN (Chicken with cashewnuts and mushrooms in a honey sauce)	250.00
MANCHURIAN-CHI (Manchurian chicken cooked with garlic sauce)	250.00



LAMB

YONG-CHUN-CHEA (Shredded lamb with spring onions)	225.00
*LA-CHAG-YONG (Shredded Lamb Szechwan style)	225.00
LA-CHAO-YONG-CHUN (Shredded lamb with green pepper and spring onions)	225.00

TENDERLOIN

PIPI-HALI-CHOW (Sliced tenderloin fresh ginger in oriental sauce)	225.00
TUNG-KU-CHUEN-NIU-ROU (Sliced tenderloin with mushrooms and bamboo shoots)	225.00
*KWAN-SHAD-NIU-ROU (Shredded tenderloin in Szechwan style)	225.00



Red* Denotes Spicy Food.

PORK

YUK - NGAR - CHOY (Sautéed pork with bean sprouts)	225.00
FAN-LAI-CHAO-HSU-JAI (Pork green pepper and pineapple chunks in soya sauce)	225.00
SAUN-TIEN-YUK (Sweet and Sour pork)	225.00

VEGETABLES

MANCHURIAN-CHAI (Vegetables in Manchurian sauce)	175.00
*CHAI-PIAN (Vegetables Szechwan style)	175.00
*CHE-CHUN-CHAI (Vegetables in chili sauce)	175.00
TONGKO-CHUKSUN- CHAOW-YACHI (Sautéed bean sprouts with mushrooms and bamboo shoots)	175.00
SUAN-TAU-CHAI (Sweet and Sour vegetables)	175.00
PWA-CHAI-CHAOW- CHAUN-YEU (Spinach in soya sauce)	175.00



RICE & NOODLES

H SIA-CHOW-FAN (Shrimp fried rice)	250.00
CHAP-CHOW-FAN (Mixed fried rice)	200.00
CHI-CHOW-FAN (Chicken and egg fried rice)	175.00
CHAI-CHOW-FAN (Vegetable fried rice)	120.00
STEAMED RICE	80.00
SIN-CHA-PU-MEIN (Singapore noodles with chicken and prawns)	200.00
HAKKA-MEIN (Sautéed noodles with mixed meat)	150.00
MEI-KWAT (American chop suey)	175.00
CHOU-CHOP-SUEY (Vegetable chop suey)	150.00
CHAI-CHOA-MEIN (Vegetable noodles)	120.00



Red* Denotes Spicy Food

DESSERTS

LYCHEE-CHIU-PEIN (Lychees with ice cream)	120.00
LYCHEE-CHIU (Plain lychees)	100.00
TSAO-NI-HUN-TUN (Deep fried wontons with date filling)	100.00
TAI-CHAMPIAN (Pancakes filled with apricots and cashewnuts)	100.00

BAMBOO SUI



THE FLOWERS



SHUN-WU-LING-PIAU
(Choice of ice cream:
Vanilla, Strawberry, Mango, Chocolate,
Coffee, Pistachio)

100.00

JASMINE TEA
Served with our Compliments

Taxes extra as applicable

WELCOMGROUP
Mughal Sheraton
Agra - India



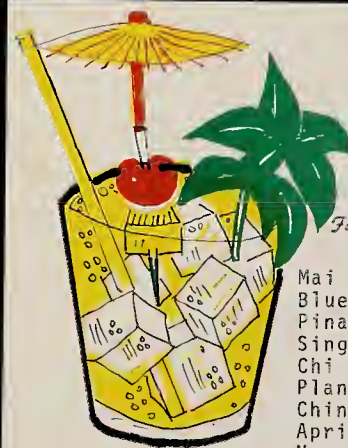


Mai Tai

THE BLENDING OF FINEST EXOTIC RUM
USED FOR THIS MOST POPULAR DRINK
IN TAHITI

*For your drinking pleasure may we suggest
these Tropical drinks*

Mai Tai	Long Island Ice Tea
Blue Lagoon	Zombie
Pina Colada	Margarita
Singapore Sling	Flaming Scorpion
Chi Chi	Suffering Bastard
Planter Punch	Tequila Sunrise
China Night	Tahitian Punch
Apricot Sling	Tom Collins
Navy Grog	House Wine
	Chablis-Rose-Burgundy



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Apricot Sling	Tom Collins
Navy Grog	House Wine
	Chablis-Rose-Burgundy

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年年有盈餘	清蒸游水魚 Steamed Whole Live Fish	時價 Seasonal Price
金玉滿華堂	乳豬拼盆 LBO Suckling Pig Complimentation Platter	\$ 3 8
喜鵲臨門	台灣三杯雞 Chicken Fillet with Chef's Special Sauce	\$ 2 0
萬事皆勝意	老嫩豆腐 Duet of Tofu	\$ 2 5
精神爽利	堂灼游水鮑魚 Abalone Shabu-Shabu	時價 Seasonal Price
鴻運喜當頭	紅燒脆皮乳鴿 Crispy Roast Squab	每隻 \$ 26.80 Per Bird
花開富貴	瑤柱扒雙蔬 Two Kinds of Vegetable with Sun-dried Scallops	\$ 3 0
竹報平安	竹筴羅漢上素 Mixed Vegetables with Soft Bamboo Membrane	\$ 2 6
穩如泰山	皇帝蟹二食 Duet of King Crab	時價 Seasonal Price
發財大利	發菜豬脷 Black Moss with Pig's Tongue	\$ 2 6
四季興隆	X.O. 粉絲蒸生蠔 Steamed Oyster in Shell & Vermicelli in X.O. Sauce	時價 Seasonal Price
招財進寶	姜蔥蒸帶子 Steamed Scallops in Shell with Jinger & Shallots	時價 Seasonal Price
金銀滿屋	香燒琵琶鴨 Roast Peka Duck	半隻 \$ 25 Half Bird
滿堂吉慶	京都肉排 Pork Spare-ribs in Peking Sauce	\$ 2 5

鼠年吉祥宴

同樂發財大利湯
Supreme soup of Chinese New Year
富貴大紅袍(大紅乳豬件)
Roasted suckling pig served with hoisin sauce
發財好市(雙菜蜆或大利)
Braised pig tongue with dried oyster and sea moss
柱皇露汁焗龍蝦
Braised lobster with dry scallop sauce
福祿慶豐年(福祿花菇鮮鮑片)
Sliced abalone and mushroom
年年興有餘(清蒸游水魚)
Steam live whole fish
錦繡慶豐年(同樂軒招牌炒飯)
Zilver special fried rice
合家慶團圓(紅豆沙湯丸露)
Sweetened red bean cream with glutinous dumplings
四季如心意(精美鮮果盤)
Fresh fruit platter
美景雙輝映(雙式甜美點)
Chinese cookies

\$428 (供 4-6 人用)

鼠年行運宴

同樂發財大利湯
Supreme soup of Chinese New Year
富貴大紅袍(大紅乳豬件)
Roast suckling pig served with hoisin sauce
發財好市(雙菜蜆或大利)
Braised pig tongue with dried oyster and sea moss
龍馬顯精神(高湯焗龍蝦)
Braised lobster with supreme soup
金胞恆存來(同樂軒貴妃雞)
Steamed free range chicken with secret Chinese herbs
年年興有餘(清蒸游水魚)
Steam live whole fish
花開富貴(燻菌扒鮮蔬)
Braised vegetables with mushrooms
錦繡慶豐年(同樂軒招牌炒飯)
Zilver special fried rice
合家慶團圓(紅豆沙湯丸露)
Sweetened red bean cream with glutinous dumplings
四季如心意(精美鮮果盤)
Fresh fruit platter
美景雙輝映(雙式甜美點)
Chinese cookies

\$538 (供 6-8 人用)

MGM Grand Hotel

Had no menu up here
on it But very
nice tastes

小食

越南式春捲
檳城沙爹(雞或牛)
鍋貼(蒸或煎)
麻辣黃瓜
韓國泡菜
素菜春捲
香脆芝麻蝦

Appetizers

Vietnamese Summer Rolls with Shrimp & BBQ Pork
Malaysian Satay, Chicken or Beef
Pot Stickers, Steamed or Pan-fried
Chilled Spicy and Sour Cucumber Salad
Kim Chee
Vegetarian Egg Rolls
Crispy Prawns with Sesame

7.95
6.95
6.95
4.95
5.25
6.25
12.95

燒味

明爐燒鴨
蜜汁叉燒
玫瑰豉油雞
蜜汁燒排骨
燒味雙拼

Barbecued and Roasted

Cantonese Roast Duck
Honey Glazed Barbecue Pork
Soya Chicken
Pork Baby Back Ribs
Barbecue Combination

13.55
12.95
11.95
13.95
23.25

粥及湯麵

嘉應艇仔粥
鮑魚雞粥
海鮮粥
港式鮮蝦雲吞麵
泰式辣蝦湯粉
台式紅燒牛肉麵
榨菜肉絲麵
柱侯牛腩河粉麵
越式什錦春卷
各式燒味湯麵

Congee and Soup Noodles

Sampan Congee
Abalone with Chicken Congee
Seafood Congee
Wonton Noodle Soup
Spicy Thai Noodle Soup with Shrimp
Mandarin Beef Noodle Soup
Pork with Preserved Vegetable Noodle Soup
Braised Beef Stew Soup with Rice Noodle
Vietnamese Combination Pho
Variety BBQ Noodle Soup
Choice of Roast Duck, Soya Chicken or BBQ pork

10.25
28.00
14.75
9.95
10.25
12.95
10.50
9.95
13.95
13.50

spicy

炒麵及炒飯

各式炒麵	Chow Mein, Beef or Chicken	12.95
南洋炒貴刁	Seafood Chow Kway Deow	15.75
星洲炒米粉	Singapore Curry Rice Noodle	12.25
麻雞海鮮炒河粉	Malaysian Rice Noodle with Seafood	14.75
泰式辣蝦炒麵	Pad-Thai Noodle with Shrimp, Tofu and Bean Sprouts	13.95
乾炒牛河	Beef Rice Noodle with Soy Sauce	12.95
海南雞飯	Hainanese Chicken Rice	15.75
鹹魚雞粒炒飯	Chicken and Salted Fish Fried Rice	12.75
揚州炒飯	Yan-Chow Fried Rice with BBQ Pork and Shrimp	13.50
印尼沙爹雞炒飯	Nasi Goreng - Indonesian Spiced Fried Rice with Chicken Satay	13.25
福建炒飯	Fu-Jien Fried Rice with Chicken, Duck, Shrimp, Dried Scallop in Gravy	14.95

美味小炒

海鮮豆腐煲	Seafood Clay Pot	21.75
罽甸原隻鮮魷	Braised Whole Abalone	88.00
廣荷黑椒牛肉	Beef Tenderloin with Asparagus in Black Pepper Sauce	19.25
宮保雞	Kung-Pao Chicken	13.75
蒙古牛	Mongolian Beef	16.75
青煎雪魚	Pan Fried Sea Bass with Soy Sauce	29.25
橙花椒柳	Orange Chicken	15.75
紅燒豆腐	Braised Tofu	10.25
蠔油時菜	Chinese Greens with Oyster Sauce	8.95
X.O.四季豆	Green Beans in X.O. Sauce	8.95
魚香茄子	Sze-Chuan Eggplant	8.95

 spicy





miracles

Sunday Bulletin

Volume 10, Issue 9

Call 623-1800

MIRACLES' Brunch by the Numbers

#1 MIRACLES' Breakfast: Scrambled eggs with cheddar, bacon, one of our amazing potato pancakes, scalloped apples and a bagel ... \$6.25

#2 The Grabowski: The breakfast of champions! Just like #1 except with smoked kielbasa instead of bacon. All Grabowski! - All American! ... \$6.95

#3 The Gonzales: Scrambled eggs with cheddar and topped with a chunky salsa. Served with refried beans, rice and a flour tortilla ... \$6.75 Add our own Spanish Style Chorizo ... \$1.50

#4 Our "Best on the Planet!" Potato Pancake Platter: potato pancakes with bacon, scalloped apples and a bagel ... \$5.75 (smoked kielbasa instead of bacon ... \$6.25, no meat ... \$5.25)

#5 MIRACLES' Carrot Cake Waffle: Made with raisins and pecans topped with whipped cream cheese, or our frozen custard (with bacon ... \$5.25, no meat ... \$4.50)

Extras: coffee ... \$1.25, juice ... \$1.25, bagel & cream cheese

MIRACLES' DINNER MENU

We have expanded our dinner hours. Miracles' now serves dinner T-Th 5:00-9:30, and Fri & Sat 5-11. We invite you to sample our summer dinner menu prepared by Working Executive Chef Chuck Skeres, which features:

Grilled gulf shrimp appetizer on greens with a fresh strawberry vinaigrette. Certified Black Angus strip steak served either peppercorn-crusted with sweet onion compote, or with roasted garlic butter, grilled salmon on mesclun with a dill vinaigrette, linguini with pan-seared sea scallops in a roasted red pepper and mushroom broth, grilled pork tenderloin with smoked tomato bbq sauce, and grilled breast of chicken stuffed with Monterey jack cheese and topped with fresh tomato relish.

Lunch hours are M-F from 11:30 am to 2:30 pm. Please note that we do not serve lunch on Saturdays during the month of August, but will resume Saturday lunch from noon until 3:00 pm on September 5.

ART WALK UPDATE

On display from August 10 through October 4 will be paintings by

Shawna Mackey. The "Illuminated Enlightenment Icons" were inspired by Tibetan Buddhism, and have a meditative, mystical quality. The show is entitled *sai chit ananda OM*. Call Shawna at 371-3038 to request titles and prices.

Also on display in the Veranda are woodcut prints by Helen Lardner (410-646-9140). These prints have a nostalgic charm, yet they also have abundant wit. These framed pieces sell for \$80.00, each.

Also on display are paintings of birdhouses and cats by Steve Torkar (241-1338).

Coming in October and November will be new mixed-media abstracts by Andrea M. Karcic, and paintings and found-object creations by Robert Wagner.

Information on the artists and their work is available near the front door; contact the artists directly for purchases. Art Walks are scheduled for September 11, October 9, November 13, and December 11 (the second Friday of each month).

PRIZE-WINNING POETRY

Poetry by Rita Grabowski, co-founder, owner, and part-time assis-

tant manager at Miracles' was one of the prize-winning collections published in the latest issue of *Whiskkey Island*, as judged by Oregon poet Robert Hill Long. Copies of the issue are available for sale for \$5.00.

CSU FALL POETRY EVENTS

The student writers who were first and second prize winners in Cleveland State University's Spring Quarter Creative Writing Contest will give a reading of their works on Tuesday, September 29 at 7:00 pm in the CSU Art Gallery, at 2307 Chester. Call The CSU Poetry Center at 687-3986 for more information.

On Friday, October 9, there will be a reading by CSU Poetry Center "Faculty and Friends" at the Cleveland Center for Contemporary Art, 8501 Carnegie, at 7:00 pm. Both events are open to the public. Admission is free, but there is a charge to park in the Cleveland Playhouse lot on Carnegie. Call CCCA at 421-8671.

* 2nd
Friday
of
Each
Month

tremont
art
walk

Phone 524-5451 for Orders to Go

**Mr. Bake
• A •
Tater**



**Open
Mon.-Sat.**
11 am - 10 pm

2405 South Shepherd

House Specialties Taters

Notes: Free Dinner Salad on W. & Sunday only
with House Specialties

No. 1 Spanish	2.99
Mexican Sausage, Swiss Cheese, Jalapeno's	
No. 2 Ham	2.99
Spicy Ham, Cheddar Cheese, Chives	
No. 3 Texas Tater	2.79
Chili With Beans, Cheddar Cheese, Chives	
No. 4 Chicken	2.89
Chicken (L) & Chicken Gravy, Sour Cream, Chives	
No. 5 Roast Beef & Gravy	2.99
Roast Beef With Gravy, Swiss Cheese, Chives	
No. 6 Mom's Delight	2.95
Groundbeef With Mushroom Gravy, Cheddar Cheese, Chives	
No. 7 Broccoli	2.95
Broccoli, Sour Cream, Cheddar Cheese	
No. 8 Italy, Italy	2.89
Italian Meat Sauce, Mozzarella Cheese, Black Olives	
No. 9 Cheese Tater	2.35
Combination, Swiss, Cheddar, Mozzarella	
No. 10 Hot Dog Tater	2.89
Best Frank With Chili, Cheddar Cheese, Relish, Onions	
No Substitutions	

**Create Your Own
Tater**

1. Potato With Butter	1.10
2. Sour Cream	35¢
3. Cheddar Cheese	50¢
4. Swiss Cheese	50¢
5. Ranch Style Dressing	35¢
6. Cottage Cheese	45¢
7. Bacon Bits	35¢
Real Bacon Bits	60¢
8. Chives	25¢
9. Black Olives	35¢
10. Green Olives	35¢
11. Mushrooms	50¢
12. Jalapeno Peppers	25¢
13. Creamy Garlic Dressing	35¢
14. Mozzarella Cheese	50¢
15. Onions	25¢
16. Croutons	35¢
17. Blue Cheese	35¢

Salads

Salad Bar	2.50
All You Can Eat	
Dinner Salad	1.25
One Serving On	

Drinks

1. Coke, Mr. Pibb, Sprite, Tab	55¢
2. Tea	50¢
3. Beer - Mug 75¢ Pitcher	3.25
4. Coffee	35¢
5. Milk (16 oz.)	55¢
6. Hot Tea	30¢
7. Wine - Glass 85¢ Carafe	4.25
8. Import Beer	1.25



(July 2008)

LUNCH PRIX-FIXE MENU 商務套餐

Include Soup, Appetizer, Entree & Dessert 包括湯、開胃菜、主菜、甜點

\$14.50 One pp. served with Fried Rice 一人套餐

\$28.50 Two pp. served with Fried Rice 二人套餐

\$48.50 Four pp. served with Fried Rice 四人套餐

SOUP 湯

(choose one 選一)

ASIAN CHOWDER 魚打湯

BUTTERNUT SQUAD SOUP 葫蘆瓜湯

HOT & SOUR SOUP 酸辣湯

wild mushroom / homemade broth

CORN SOUP 玉米湯

APPETIZER 開胃菜

(choose one 選一)

JELLO SALAD 涼粉沙律

SHRIMP SALAD 蝦沙律

steamed shrimp / water melon salad / rice vegetable

SHANGHAI SPRING ROLL 上海春卷

mushroom / carrot / bean thread

SEAFOOD SALAD 海鮮沙律

shrimp / squid / scallop / red onion / mango / lime vinaigrette

SPICY JELLY FISH 甜酸海蜆

jelly fish / cilantro / daikon / sweet chili sauce

HOUSE SALAD 木蘭沙律

cucumber / tomato / lettuce / apple / cranberry / rice vinaigrette

ENTREE 主菜

(choose one 選一)

WINE CHICKEN 三杯雞

chicken dark meat / basil / wine sauce

MANGO CHICKEN 芒果雞

chicken breast / fresh mango / chili tomato sauce

SWEET & SOUR PORK 甜酸肉

pork / bell pepper / sweet & sour sauce

CINGER PORK 越式薑蔥肉

sliced pork / ginger / onion / oyster syrup

CINGER DUCK CONFIT 薑鴨腿

duck confit / ginger

MUSHROOM BEEF 香蒜牛肉

sliced beef / mushroom / onion / beef jus

SPICY SHRIMP 辣子蝦

shrimp / garlic chili sauce

SHI-WU FISH 西湖魚片

flounder filet / shi-wu sauce

COCONUT VEGETABLE 椰香什菜

mix vegetable / coconut sauce

GARLIC TOFU 蒜香豆腐

steamed tofu / garlic soy

DESSERT 甜點

HOMEMADE DESSERT

EXECUTIVE CHEF 行政總廚 Peter Hsiao